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Hand Pie Jive**
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JUL/AUG 2021 VOLUME 7, ISSUE 4

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DISPLAY UNTIL SEPTEMBER 20, 2021

Roasted
*Strawberry
Cake*
The Must-Bake of Summer

ROASTED
STRAWBERRY
LAYER CAKE
page 95

FEATURING

Ekmak: The Syrian Pastry you Need to Know
Tasty Travel: Honey Cakes From Around the World





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Announcing our 2021

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It's time to take an adventure the *Bake from Scratch* way.

Our 2021 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking beautiful Bundt cakes in Minneapolis, Minnesota, the hometown of Nordic Ware; brush up on the basics of British baking in London; and master French holiday classics in Paris.

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For all of the delicious details on these retreats and to register, go to bakefromscratch.com/baking-retreats, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

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- 17 **Hot from the Oven:** Sunny Summer Baking
From the coolest cookie dough storage to the hottest Hawaiian honey, we've got everything under the sun that will up your summer baking game. Looking for a poolside read? Check out our favorite cookbooks releasing this season.
- 19 **Baker Spotlight:** The Traveling Baker
Vancouver native Jennifer Chessa was born with the baking gene and has an insatiable desire to learn more. We chat with her about baking past and future, and she gives us the scoop on the best bakeries in her home town.
- 23 **From the Pantry:** Honey
What's all the buzz about honey? We break down this natural sweetener—from how it differs from granulated sugar to sweetening, brushing, or flavoring your baked goods with nature's liquid gold.
- 29 **Retro Redo:** Brown Sugar-Peach Cobbler
We get a lesson in baking from the heart with dedicated reader Eunice Beach of Long Beach, California, and find that the best recipes are made for sharing

- 31 **Baker Profile:** Bella in Full Bloom
We talk about the disciplined art of baking with Bella Karragianidis, the writer and photographer behind the blog *Ful-filled*
- 37 **Bread Box:** Dreamy Dinner Rolls
What's dreamier than a never-ending breadbasket? We fill ours with hot breadsticks brushed with butter and herbs and yeasted corn muffins bursting with flavor.
- 41 **THE ESSENTIAL . . . HAND PIES**
Beginning with the perfect dough, we take a deep dive into filling, shaping, and baking or frying these handheld treats
- 49 **BAKING WITH CUSTARD POWDER**
We use Bird's Custard Powder to elevate Cherry Basque Bars and a vertical layered cake you won't want to miss



59 AROUND THE WORLD WITH HONEY CAKES

We head to Brazil for *pão de mel*, handheld treats filled with dulce de leche and enrobed in chocolate, and then spin over to Egypt for a slice of nutty *basbousa*

69 4 WAYS WITH A QUARTER SHEET PAN

There is more to the quarter sheet pan than meets the oven. From savory bake-and-take biscuits to a banana split that deserves a party, expand your sheet pan beyond cookies and cake.

79 POKE CAKE SUMMER

Pastry chef Justin Burke shares his revamped take on a childhood favorite, poke cakes, from custard-soaked lane cake to a fudge-filled German chocolate cake

90 ROASTED REWARDS

Fruit is always delicious, but have you tried roasting it? This is the secret that transforms cakes, pies, blondies, and bread—and it's as easy as preheating your oven.

99 FRENCH PASTRY 101

Le Cordon Bleu graduate and the author of *French Pastry Made Simple*, Molly Wilkinson offers an exclusive look at two recipes from her newest cookbook

105 Origin of a Classic: Ekmak

Riyad Al-Kasem of Café Rakka shares his story and recipe for a classic Syrian pastry adorned with honey and berries

111 Fast-Fix Baking: Edible Cookie Dough

Sometimes your favorite treat doesn't even make it to the oven. Enjoy our edible version of the classic chocolate chip cookie dough.

113 Talk to Trish: Trish on Pie and Cake

Our baking and pastry editor breaks down the perfect pie dough—from “pea-size” butter to flawless fluting—and gives the 411 on bringing moisture back to dry cakes.

better **BAKING** ACADEMY



with



CHOCOLATE ZINGER-INSPIRED MINI CAKES

Our second lesson of 2021 in the Better Baking Academy with Bob's Red Mill was a Chocolate Cream Cheese Pound Cake. From its crispy, sugared exterior to its soft and tender interior, this cake's ideal texture comes from Bob's Red Mill Organic All-Purpose Flour matched with the velvety benefits of cream cheese. Karlee Flores of the popular blog *Olive & Artisan* takes this cake even further.



CHOCOLATE ZINGER-INSPIRED MINI CAKES

Makes 18 mini cakes

Cakes:

- 1 (8-ounce) package (226 grams) cream cheese, cubed and softened
- 4 ounces (113 grams) 60% cacao dark chocolate, finely chopped
- 1¼ cups (106 grams) Dutch process cocoa powder
- ½ cup (120 grams) boiling water
- 1 tablespoon (13 grams) vanilla extract
- 1½ cups (340 grams) unsalted butter, softened
- 3 cups (600 grams) granulated sugar
- 6 large eggs (300 grams), room temperature
- 3 cups (375 grams) Bob's Red Mill Organic All-Purpose Flour
- 2 teaspoons (6 grams) kosher salt
- 2 teaspoons (3 grams) instant espresso powder
- ½ teaspoon (2.5 grams) baking powder

Filling:

- ½ cup (120 grams) whole milk
- 2½ tablespoons (22 grams) Bob's Red Mill Organic All-Purpose Flour
- 2 teaspoons (8 grams) vanilla extract
- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar

Frosting:

- 1 cup (227 grams) unsalted butter, softened
- 3 tablespoons (22 grams) unsweetened cocoa powder
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (180 grams) confectioners' sugar
- 1 tablespoon (15 grams) heavy whipping cream, room temperature

1. Preheat oven to 325°F (170°C).
2. For cakes: In the top of a double boiler, place cream cheese and chocolate. Cook, without stirring, over simmering water until chocolate is almost melted. Gently stir until combined. Remove from heat. Add cocoa and ½ cup (120 grams) boiling water,

Our Chocolate Cream Cheese Pound Cake makes the perfect base for these recognizable snack cakes. The cake is sturdy enough to fill with luscious cream and top with fudgy frosting, while maintaining a tender and light crumb, thanks to Bob's Red Mill Organic All-Purpose Flour. KARLEE FLORES of the blog Olive & Artisan takes you through all of the delicious steps to create your lunch box favorite at home.



whisking until combined. Whisk in vanilla.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition.

4. In a large bowl, whisk together flour, salt, espresso powder, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture in three additions alternately with chocolate mixture, beating just until combined after each addition and stopping to scrape sides of bowl.

5. Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over edges of pan. Using metal clips, clip excess on either side to hold down. Pour batter in prepared pan, smoothing top.

6. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

7. For filling: Meanwhile, in a small saucepan, heat milk and flour over medium heat, whisking constantly, until a thick paste forms. Remove from heat, and add vanilla. Whisk vigorously until smooth. Cover with a piece of plastic wrap, pressing wrap directly onto surface of paste to prevent a skin from forming, and let cool completely, about 1 hour.

8. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter and sugar at high speed until

white and fluffy, about 10 minutes, stopping to scrape sides of bowl every few minutes. With mixer on high speed, add cooled paste, one spoonful at a time, beating until combined after each addition. Beat until fluffy and sugar completely dissolves, 5 to 7 minutes.

9. Trim edges of cooled cake. Gently and slowly level top "crust" of cake, making sure not to go too deep. Cut cake in half lengthwise, and cut each half crosswise into about 1¼-inch-thick slices. Using a paring knife, cut a long slice lengthwise in center of each slice, and remove excess cake.

10. Place filling in a pastry bag; cut a dime-size opening in tip. Pipe filling into cake slices.

11. For frosting: Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat butter, cocoa, and vanilla at low speed just until combined. Add confectioners' sugar, and beat until sugar dissolves, about 30 seconds. Scrape sides of bowl. With mixer on low speed, add cream in a slow, steady stream, beating until well combined, about 30 seconds.

12. Place frosting in a pastry bag fitted with a serrated-edge piping tip (Wilton No. 789). With serrated edge of piping tip facing up, pipe frosting on top of each cake slice. (Alternatively, refrigerate cake slices for 15 minutes; using an offset spatula, spread frosting on top of chilled slices, and make a design by running a fork across top.) Store in an airtight container for up to 3 days.

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Love what you see? Join the Better Baking Academy today to keep up with each month of recipes and lessons. Visit bakefromscratch.com/better-baking-academy to enroll.

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Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After five inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 650 recipes, commemorating the fifth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried-and-tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

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EXPERTLY TESTED
RECIPES FEATURING
PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



SUMMER IS THE HOTTEST TIME TO BE BAKING, BOTH LITERALLY AND FIGURATIVELY. ARE YOU READY TO DIVE INTO ONE OF THE SWEETEST ISSUES YET?

Our July/August issue is one big love letter to summer. We're revealing our top secret for extracting the best flavor from fruit: roasting. Our roundup of roasted fruit recipes includes the cover star, Roasted Strawberry Cake. I've long been in love with the sweet-tart flavor of roasted strawberries, and this stunning layer cake I invented in my kitchen is the epitome of all the benefits of roasted fruit. Then we cool things down with our custard powder feature, a gorgeous ode to the vanilla-forward benefits of baking with Bird's Custard Powder. As many of you know, I am decidedly #TeamDough, enjoying cookie dough as much as the baked final product. Our Edible Cookie Dough is the realization of all of my dreams, a dough made without eggs and toasted flour, making it perfectly food safe and edible! Finally, we end on a poignant story near and dear to my heart. Our Origin of a Classic is devoted to the tale of a Syrian pastry that is hard to define. The pastry in question, ekmak, comes from Riyadh Al-Kasem, the chef and baker behind Café Rakka in Hendersonville, Tennessee. I first came to know Chef Rakka, as he is affectionately known, through my cousin Jordan Ritter Conn's nonfiction book *The Road from Raqqa*. Ekmak, which translates to "bread" in Arabic, lives in the memory of Chef Rakka. By sharing his story and recipe, we hope it becomes a memory for you as well.

With the world slowly but surely opening back up, I'm overjoyed to announce that our baking retreats are resuming. Kicking off at the home of *Bake from Scratch*, Birmingham, Alabama, and finishing in the pâtisserie-lined streets of Paris, our retreats are an amazing way to explore the world through the lens of pastry. You can find out more about them on our website, bakefromscratch.com/baking-retreats/!

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

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Bake from Scratch



The Crumb



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CINNAMON-VANILLA SUGAR PRETZELS

A sweet twist on a classic, these vanilla bean seed-speckled soft pretzels are coated in a crunchy sugar blend punctuated with the aromatic flavors of cinnamon and Heilala Pure Vanilla Bean Paste.

Makes 12 pretzels

- $\frac{3}{4}$ cup (150 grams) plus 3 teaspoons (12 grams) granulated sugar, divided
- $\frac{1}{4}$ cup (55 grams) plus 1 tablespoon (14 grams) firmly packed light brown sugar, divided
- 1 tablespoon (18 grams) plus 2 teaspoons (12 grams) Heilala Pure Vanilla Bean Paste, divided
- 1 tablespoon (9 grams) plus $\frac{1}{4}$ teaspoon kosher salt, divided
- $8\frac{1}{2}$ cups (2,040 grams) plus 2 tablespoons (30 grams) water, divided
- $2\frac{1}{4}$ teaspoons (7 grams) active dry yeast
- $3\frac{3}{4}$ to $4\frac{1}{4}$ cups (469 to 532 grams) all-purpose flour, divided
- 1 cup (240 grams) warm whole milk ($110^{\circ}\text{F}/43^{\circ}\text{C}$ to $115^{\circ}\text{F}/46^{\circ}\text{C}$)
- 6 tablespoons (84 grams) unsalted butter, melted and divided
- $\frac{1}{4}$ cup (60 grams) baking soda
- 2 large egg yolks (37 grams)
- $1\frac{1}{2}$ teaspoons (3 grams) ground cinnamon

1. In a large resealable plastic bag, place $\frac{3}{4}$ cup (150 grams) granulated sugar, $\frac{1}{4}$ cup (55 grams) brown sugar, 2 teaspoons (12 grams) vanilla bean paste, and $\frac{1}{4}$ teaspoon salt; knead and mix together until well combined. Evenly spread sugar mixture on a parchment paper-lined baking sheet. Let dry for at least 1 hour.
2. In a small bowl, whisk together $\frac{1}{2}$ cup (120 grams) warm water (110°F [43°C] to 115°F [46°C]) and 1 teaspoon (4 grams) granulated sugar. Whisk in yeast; let stand until foamy, 5 to 10 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, remaining 1 tablespoon (9 grams) salt, remaining 1 tablespoon (14 grams) brown sugar, and remaining 2 teaspoons (8 grams) granulated sugar at low speed until combined. Add yeast mixture, warm milk, 2 tablespoons (28 grams) melted butter, and remaining 1 tablespoon (18 grams) vanilla bean paste; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add $1\frac{1}{4}$ cups (219 grams) flour, beating just until combined and stopping to scrape sides of bowl.

4. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat tacky dough forms, 4 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining $\frac{1}{2}$ cup (63 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly pull away from sides of bowl and should pass the windowpane test; see Note). Shape dough into a smooth round.
5. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place ($75^{\circ}\text{F}/24^{\circ}\text{C}$) until doubled in size, 45 minutes to 1 hour.
6. Preheat oven to 375°F (190°C).
7. Cut 12 (6x5 $\frac{1}{4}$ -inch) rectangles of parchment paper; place rectangles, evenly spaced, on 2 rimmed baking sheets, and dust with flour.
8. On a clean surface, divide dough into 12 portions (about 76 grams each). Gently deflate 1 portion to release any large air bubbles. (Keep remaining dough covered to prevent it from drying out.) Roll into a 24-inch rope that tapers at each end. Shape into an upside-down "U"; cross rope 3 inches from ends. Twist ends around each other once, and fold down so loose ends touch rounded part of "U" shape just to the sides of center; gently press to secure, and carefully stretch to open pretzel shape, if necessary. Place on a prepared parchment paper rectangle. Repeat with remaining dough. Cover and let rise in a warm, draft-free place ($75^{\circ}\text{F}/24^{\circ}\text{C}$) for 20 minutes.
9. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to

- a gentle boil over medium-low heat.
10. Line 2 baking sheets with parchment paper; lightly spray parchment with cooking spray.
11. Using parchment rectangles to help support, carefully drop pretzels, 1 to 2 at a time, top side down, into boiling water-baking soda. Discard parchment. Cook for 15 seconds per side. Using a large slotted spatula, lift and let excess water drip off; place $\frac{1}{2}$ to 1 inch apart on prepared pans.
12. In a small bowl, whisk together egg yolks and remaining 2 tablespoons (30 grams) water. Brush dough with egg wash.
13. Bake, one batch at a time, until deep golden brown, 12 to 16 minutes. Let cool on pans for 5 minutes.
14. In a large bowl, place dry sugar mixture; whisk in cinnamon, and break up any large sugar clumps by hand. Brush pretzels with remaining 4 tablespoons (56 grams) melted butter. Press pretzels, one at a time, in cinnamon-vanilla sugar, and toss until completely covered. Serve warm or at room temperature.

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.



Vanilla University with the experts at Heilala

We've rounded up the most commonly asked questions and mystery surrounding vanilla so you'll be a vanilla connoisseur before you reach the bottom of the page.



Why are Heilala Vanilla Beans expensive?

Heilala Vanilla is the Bourbon variety, often called Madagascar Bourbon vanilla and is the most labor-intensive crop in the world. Its flavor is described as creamy, sweet, and rich. The orchid blooms once a year and the blossom only opens for a few short hours in the morning and must be hand pollinated. Only then does the precious bean begin to form and undergo a nine-month maturation period before moving on to the careful curing process, which can take another six months. Once tips turn yellow, vanilla beans are picked green and blanched in hot water before they are cured in the sun. Other varieties such as Tahitian vanilla can fully mature on the vine which reduces the labour required. Tahitian vanilla has a lower vanillin content than Madagascar beans, which results in a fruitier flavor. The freshness and quality of Heilala Vanilla Beans sets them apart. They are glossy, dark brown and supple—all indications of quality and freshness.

Why do some vanilla beans have crystals?

If you see beans that appear to be dusted in sugar crystals, the white flecks are vanillin crystals, which can appear when beans are stored in a cold environment. It is recommended to store Heilala Vanilla Beans in a cool, dark place—the pantry or spice cabinet is perfect.

What is vanilla paste?

Heilala Vanilla Paste has been developed as a convenience product. It is made of vanilla seeds suspended in vanilla extract resulting a spoonable liquid paste. Not only does it add an incredible flavor, you'll get perfect vanilla specks throughout your baking.

Can you substitute vanilla paste for a vanilla bean in a recipe?

Vanilla bean paste is the most common substitute for using a vanilla bean. One teaspoon of vanilla paste is

equivalent to one vanilla bean in terms of flavor and number of vanilla seeds. Using vanilla paste is cost effective and convenient as there is no splitting and scraping required and zero wastage.

What is double fold or double strength vanilla?

Double strength vanilla extract or vanilla paste, also known as double fold, is made from twice as many beans as traditional vanilla extract and paste.

Heilala's double fold variation is double the strength of their standard vanilla. A 25.36 fl oz jar of their double fold contains the equivalent of 300 vanilla beans, with just half a teaspoon being equivalent to one vanilla bean. You can expect this jar to last you almost a year with very regular use. This is what is used in high end pastry kitchens so you can enjoy the exact same product that pastry professionals choose to use in their restaurants. Substitute half the amount of double strength vanilla in any recipe that calls for standard vanilla.

How can I interchange Heilala Vanilla products?

Heilala Vanilla Paste can be substituted 1:1 for vanilla extract or alternatively you can use one teaspoon of vanilla paste in place of one vanilla bean pod.

Why do Heilala Vanilla Extract and Paste not taste or smell sweet from the bottle?

Many vanilla products contain up to 60% sugar which means they taste and smell sweet right away. Heilala do not recommend evaluating their vanilla extract or vanilla paste products straight from the bottle or jar due to the high concentration of vanilla and minimal amount of sugar in the product. Throughout the cooking and baking process, the intensity softens and the result is a well-rounded vanilla profile adding flavor and depth to the final creation.

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RECIPE INDEX

BARS AND COOKIES

Custard Crème Cookies **56**
Earl Grey Madeleines **103**
Layered Cherry Basque Bars **55**
Oatmeal Cookies **21**
Rum-Roasted Pineapple Blondies **97**

BREADS

Black Sesame Chocolate Banana
Bread **35**
Cheddar-Jalapeno-Green
Onion Biscuits **76**
Cinnamon-Vanilla Sugar Pretzels **11**
Ekmak **107**
Fresh Corn Muffins **39**
Garlic Breadsticks **39**
Pull-Apart Scones with Grilled
Nectarines **27**
Roasted Blueberry Pull-Apart Loaf **98**
Zucchini Cheese Rolls **15**

CAKES

Apples and Honey Upside-Down Cake **61**
Basbousa **64**
Chocolate Zinger-Inspired Mini Cakes **5**
Citrus Meringue Roulade
(Citrus Brazo de Mercedes) **77**
German Chocolate Poke Cake **85**
Honey Cake **65**
Hummingbird Poke Cake **85**
Lane Poke Cake **84**
Nanaimo Custard Cake **57**
Pão de Mel (Brazilian Spiced

Chocolate-Honey Cakes) **68**
Roasted Strawberry Cake **95**
Strawberries & Cream
Poke Cake **86**

FROSTINGS, FILLINGS, GARNISHES, AND GLAZES

Blueberry Filling **22**
Brown Sugar-Ginger Glaze **97**
Chocolate Ganache **78**
Citrus Custard Filling **77**
Coconut Cookie Crumbs **58**
Coconut-Pecan Filling **85**
Coconut Simple Syrup **58**
Cream Cheese Frosting **85**
Crème Filling **21**
Crumble Topping **22**
Custard Filling **56**
Custard Buttercream **58**
Drunken Cherries **56**
Lane Cake Filling **84**
Lane Cake Frosting **84**
Lemon Sugar Glaze **98**
Pineapple Compote **85**
Roasted Blueberries **98**
Roasted Strawberries **96**
Roasted Strawberry-Cream
Cheese Frosting **96**
Strawberry Compote **86**
Sweetened Whipped Cream **78**
Syrup **64**
Unsweetened Whipped Cream **86**
Vanilla Bean Buttercream **56**

on the cover
Roasted
Strawberry Cake
page 95
PHOTOGRAPHY BY
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FOOD STYLING BY
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STYLING BY
MARY BETH JONES

Vanilla Bean Cream **27**
Vanilla Buttercream **86**

MISCELLANEOUS

Edible Cookie Dough **112**
Graham Cracker Crust **96**
No-Churn Custard Ice Cream **57**
Rum-Roasted Pineapple **97**
Sheet Pan Banana Split **78**
Sheet Pan Pancakes **78**
Waffle Cone Crust **78**

PASTRIES, PIES, AND TARTS

Baked Lemon Curd Hand Pies **48**
Baked Strawberry & Chocolate
Hazelnut Spread Hand Pies **47**
Blueberry Lavendar Crumble **22**
Brown Sugar-Peach Cobbler **30**
Fried Blackberry-Honey Hand Pies **47**
Hand Pie Dough **47**
Perfect Peach Tarte Tatin **36**
Profiteroles **101**
Roasted Mangoes and Cream Pie **96**

RESOURCES

Hot from the Oven Page 17

Souper Cubes photography by Ashley Cuoco
Condor Chocolates photography by Tory Hie
Heritage Bread Photography by Cameron Johnson
Stainless Steel Food Storage & Ice Cream Container
photography courtesy of Tovo o
American Heirloom photography by
Erin Jeanne McDowell

Page 18

Honey photography courtesy of Big Island Bees
Sheet pan photography courtesy of Nordic Ware

Page 61

Photo of Jake Cohen by Mark Weinberg

Page 109

Photography of French pastries by Molly J. Wilkinson

Page 100

Photography of Molly J. Wilkinson by Claire Emmaline
Photography of French pastries by Joann Pai

Page 102

Photography of profiteroles by Joann Pai

Page 103

Photography by Joann Pai

Page 104

Photography of apartment by Joann Pai
Photography of Molly J. Wilkinson by Krystal Kenney

ZUCCHINI CHEESE ROLLS

Mild summer squash, salty Parmesan cheese, and aromatic thyme are the perfect flavor trio for these savory rolls. Platinum Yeast® from Red Star® helps make each roll delightfully tender and fluffy, creating the ideal dinner accompaniment.

Makes 14 rolls

- ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)
- ½ cup (120 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 4 tablespoons (56 grams) unsalted butter, melted and divided
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 3½ cups (445 grams) bread flour
- 2 tablespoons (24 grams) granulated sugar
- 2 teaspoons (6 grams) kosher salt
- 2 large eggs (100 grams), room temperature and divided
- ¾ cup (120 grams) packed shredded zucchini*
- ¾ cup (85 grams) shredded Parmesan cheese
- 1 teaspoon (3 grams) garlic powder
- 1 teaspoon fresh thyme leaves

1. In a medium bowl, whisk together ½ cup (120 grams) warm water, warm milk, 2 tablespoons (28 grams) melted butter, and yeast. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar,

and salt at low speed until combined. Add yeast mixture and 1 egg (50 grams), and beat at medium-low speed for 2 minutes. Add zucchini, cheese, garlic powder, and thyme, and beat until well combined, about 1 minute, stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, stopping to scrape sides of bowl, 6 to 8 minutes. (Dough should pass the windowpane test; see Note.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Spray a 9-inch springform pan with cooking spray.

6. Divide dough into 14 portions (about 70 grams each). Using lightly floured hands, gently shape each portion into a smooth ball, and place in prepared pan. (Dough will fill pan.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

7. Preheat oven to 375°F (190°C).

8. In a small bowl, whisk remaining 1 egg (50 grams). Brush rolls with egg wash.

9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes, rotating pan halfway through baking and covering with foil to prevent excess browning, if necessary. Immediately brush with remaining 2 tablespoons (28 grams) melted butter. Serve warm. Store in an airtight container for up to 4 days.

**Be sure to pat the zucchini dry with paper towels before measuring.*

Notes: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.



better baking made easy

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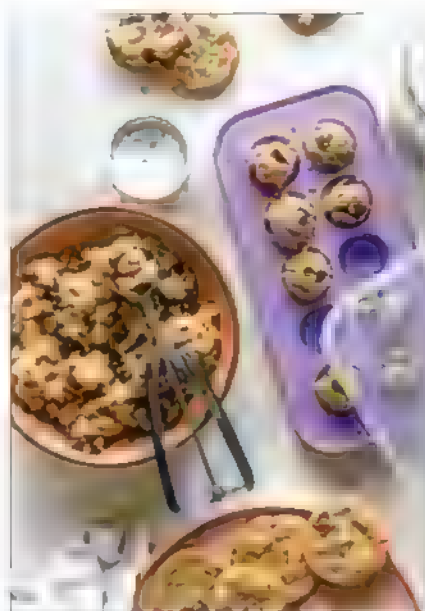


EVERYTHING UNDER THE SUN

THIS ROUNDUP OF BAKING FINDS—FROM PERFECTLY DIVIDED COOKIE DOUGH TO PORTABLE ICE CREAM BLISS—WILL HAVE YOU DIVING HEADFIRST INTO REFRESHING SUMMER BAKING.

THE WHOLE SCOOP

Summer days are hot, but this cookie dough storage tray is exceptionally cool. Freeze ready-to-bake cookie dough with ease using these pre-portioned silicone trays from Souper Cubes. Each well holds a generous tablespoon of dough (there are 20 wells total), giving you the option to bake a few cookies and save the rest for later. For those sweltering days, check out our Edible Cookie Dough (page 112), a recipe that will satisfy cravings without any added heat.



Available at soupercubes.com, \$29.95

CRAZY FOR CACAO

How do you get your chocolate fix? Brothers Nick and Peter Dale of Condor Chocolates believe the best cacao comes from Ecuador—the birthplace of their mother and the home of some of the finest cacao produced in the world. Ecuadorian chocolate is renowned for floral aromas and flavors, and with Condor Chocolates' Baker's Box—containing 70% cacao chocolate chips, cocoa powder, and cacao nibs—you'll have everything you need to showcase this world-class chocolate.



Available at condorchocolates.com, \$35

HERITAGE BREAD

Talented New Orleans baker Carla Briggs is fulfilling her dream one delicious loaf at a time. From sweet potato paired with fragrant rosemary to a loaf that is reminiscent of a Louisiana seafood boil, these breads are rooted in both flavor and tradition. Viola's Heritage Breads offers three ways to get its bread: pickup, delivery, and shipping. Don't go stale with grocery store bread; opt for fresh-baked heritage.

Place your order at violasheritagebreads.com, \$8–\$12

STAY COOL

Pairing warm baked treats with cool and creamy ice cream couldn't be easier. Our simple No-Churn Custard Ice Cream (page 57) is a great activity for kids, and the recipe requires only a loaf pan. For storage, we found this Tovolo Stainless Steel Food Storage & Ice Cream Container to be the perfect fit for homemade ice cream. Its tight-sealing lid keeps ice cream safe from freezer burn, and the double-wall construction and carry handle mean you can bring it with you on the go.



Available at amazon.com, \$34.99

AS AMERICAN AS PIE

These Pie Stencil Packs created by the pie queen herself, Erin Jeanne McDowell, will add the ultimate personal touch. From chic designs to fun sayings, you're just a light dusting away from creating a work of art. Shop these and other fun kitchen tools online at American Heirloom.



Available at aheirloom.com, \$20



THE LOCAL BEES

Honey in the pantry is a must, imparting natural sweetness with subtle floral nuances. We are making a beeline for this Gourmet Hawaiian Honey Gift Set from Big Island Bees, featuring the finest Hawaiian organic Ohia-Lehua blossom, organic Wilelaiki Blossom, and Macadamia Nut Blossom Honey. Get the full buzz on baking with this natural sweetener in *From the Pantry* on page 23.



Available at bigislandbees.com, \$36

BAKE AND TAKE

A staple in the kitchen, baking sheets create undeniably shareable desserts, like our party-size Sheet Pan Banana Split (page 78) or savory Cheddar-Jalapeño-Green Onion Biscuits (page 76). With the *Naturals Baker's Quarter Sheet with Lid* from Nordic Ware, storing and transporting baked treats is a snap. The rigid lid keeps baked goods safe and fresh so you can bid farewell to single-use plastic wrap.



Available at nordicware.com, \$21

SUMMER READING LIST

Everyone needs a good poolside read. We found the hottest new cookbooks for summer baking.

THE BAKING BEACON

You may have seen Nadiya Hussain on the Netflix series *Time to Eat* and *Nadiya Bakes*. She was also the winner of the sixth season of the *The Great British Baking Show*. Now, you can bring her lovely personality and beautiful recipes home with you in *Nadiya Bakes: Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies and More* (Clarkson Potter, 2021). We have our eyes set on the Upside-Down Key Lime Cupcakes and the Salmon and Dill Stuffed Focaccia for summertime snacking.



Available July 27, \$29.99

ONE-PAN WONDERS

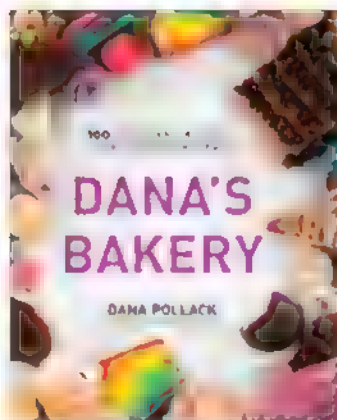
What is the answer to no-fuss baking and creating decadent treats for a crowd? *Sheet Cake: Easy One-Pan Recipes for Every Day and Every Occasion* (Clarkson Potter, 2021) by Abigail Johnson Dodge. From classic single layer to stacked and rolled, you'll find endless options for customizing cakes, including flavors like coffee-drenched tiramisù, chocolaty Boston cream, and a Fluffernutter-inspired favorite.



Available August 10, \$22.99

BAKING THE RAINBOW

Craving even more color in a summer filled with rainbows? *Dana's Bakery: 100 Decadent Recipes for Unique Desserts* (Page Street Publishing, 2021) by Dana Pollack is a splash of rainbow on comforting, easy desserts. From Cereal Bowl Cookies to S'mores Cinnamon Rolls, this colorful cookbook allows you to bypass the line at Dana's Bakery by creating your own treats from the bakery's time-tested (and taste-tested) recipes.



Available July 6, \$22.99

LIVING THE BEST LIFE

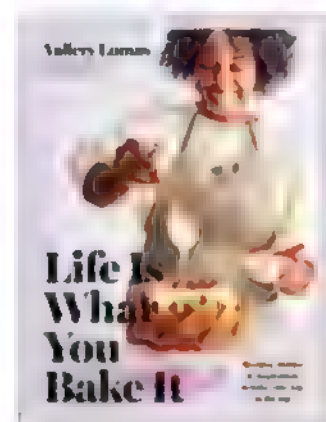
Danielle Rye began sharing her passion for baking on her blog, *Live Well Bake Often*, taking the difficulty out of baking so everyone can enjoy our favorite hobby. *Live Well Bake Cookies: 75 Classic Cookie Recipes for Every Occasion* (Rock Point, 2021) will get you started with foolproof cookie recipes. From make-ahead and freezing instructions to the small-batch recipes you've been searching for, this cookie book was written to satisfy any craving. There are also guides for shipping and troubleshooting your cookies!



Available August 17, \$25.99

WHEN LIFE GIVES YOU LEMONS, MAKE LEMON CURD

The title of her first cookbook, *Life Is What You Bake It* (Clarkson Potter, 2021), holds special meaning for author and baker Vallery Lomas. She won the third season of *The Great American Baking Show*, but the season was pulled from the air after sexual harassment allegations against one of the competition's judges came to light. Though her big win never aired, as Vallery sees it, "When life gives you lemons, make lemon curd," and she's gone on to share her recipes with the world. In this timeless compilation, you'll find 100 recipes for everything from Apple Cider Fritters and Lemon-Honey Madeleines to Crawfish Hand Pies and her Grandma's Million Dollar Cake.



Available September 7, \$29.99

JENNIFER CHESSA: THE TRAVELING BAKER

WE FIRST MET JENNIFER CHESSA IN SAN FRANCISCO, CALIFORNIA, AT OUR 2019 BREAD BAKING RETREAT, AND WE WERE IMMEDIATELY STRUCK BY HER VIBRANCE AND BAKING TALENT. BORN AND RAISED IN VANCOUVER, BRITISH COLUMBIA, CANADA, THIS HOME BAKER IS ON THE MOVE, CONSTANTLY SEEKING INSPIRATION FROM INTERNATIONAL TRAVEL, BAKING CLASSES, AND LOCAL BAKERIES.



Your baking is so beautiful. Did anything in particular spark your baking obsession?

My mom baked a lot when I was young, so I was exposed to it and helped her in the kitchen. My parents actually owned a bakery together when they first got married, so, although this all happened before I was born, I feel like it's in my blood. My mom had this ability to make baking easy, and her treats would be perfect. She was an inspiration and I loved what she did, so I wanted to be able to bake, too. Also, my dad is a professional chef, originally from the Netherlands and trained in European fare. He taught the culinary arts program in my high school and is extremely talented.

What did you enjoy most about the *Bake from Scratch* baking retreats?

For my first retreat, we traveled to San Francisco to learn how to make sourdough, focaccia, English muffins, and bagels. To me, baking bread is therapeutic, and we had such an amazing and knowledgeable instructor, chef Nicole Plue. I also met so many talented people and stayed in touch with the friends I made during the retreat, catching up with many of them in Paris! During the Paris retreat, we attended cooking classes where we made pastries like macarons and croissants using the flour and butter that you can only truly get in France. As a major bonus, we met Dorie Greenspan! I'm a huge fan of hers—she is lovely. Her style of baking

is practical and natural, which I adore. For my next baking retreat, I would love to go to Minneapolis, Minnesota. I'm a huge fan of Nordic Ware and visiting the factory would be amazing. Admittedly, I'm running out of space in my cupboard, which has been taken over by beautiful Bundt pans. The pans are worth every penny and last a lifetime.



What's currently inspiring your baking wanderlust?

My next baking venture is from the show *Stanley Tucci: Searching for Italy*. Traveling across the country, the host explores breathtaking scenery and tastes the regional cuisine. In one episode, he has a lemon-packed dessert called Lemon Delight, and it was instantly my new obsession. It's a sponge

cake baked into a half-spherical mold, filled with lemon cream, and covered with a matte lemon glaze. It is decorated with whipped cream, and it looks phenomenal!

Tell us about the vibrant baking scene in Vancouver. Are there any bakeries you would recommend?

There are so many! Some of my favorites include one in Chinatown called New Town Restaurant & Bakery. It is my go-to for coconut buns and barbecue pork buns. They are so busy that they are constantly running out of pastries and baking more, so you can often get them hot from the oven. Another favorite baking destination is called BETA5, which is famous for cream puffs—appealing to my cream puff obsession. With unique flavor combinations, like a Mango Milk Tea and Milky Way, which has caramel mousse and salted chocolate ganache, they are so popular that you have to order them in advance. You need to see them in person, because these pastries are works of art. They are also an award-winning chocolate shop. Finally, if you love layer cakes as much as I do, you'll have to check out Trafik Café & Bakery. Their Salted Caramel Cake is a dream, and you can get a single slice of any cake with a great cup of coffee. Honestly, I could go on. Vancouver has so many delicious bakeries and restaurants! 🍩

1 cup C&H® Sugar.

3 co-workers.

2 gym buddies.

2 roommates.

7 friends turned family.

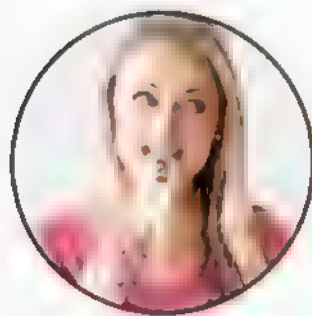


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BAKE IT A SWEETER SUMMER

TWO BRILLIANT BAKERS, HALEY WILLIAMS OF IF YOU GIVE A BLONDE A KITCHEN AND LAURA KASAVAN OF TUTTI DOLCI, OFFER THEIR TOP SUMMER RECIPES



HALEY WILLIAMS, the founder of the baking blog If You Give a Blonde a Kitchen, shares her nostalgic ode to oatmeal cream pies. The chewy cookies are sweetened with C&H® Dark Brown Sugar and C&H® Organic Raw Cane Sugar, while the luscious Crème Filling gets a boost from C&H® Confectioners Sugar.

OATMEAL COOKIES

Makes 14 cookie sandwiches

- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (3 grams) salt
- 1 teaspoon (2 grams) ground cinnamon
- ¼ teaspoon ground cloves (optional)
- 1 cup (2 sticks/227 grams) unsalted butter, room temperature
- ¾ cup (165 grams) C&H® Dark Brown Sugar
- ½ cup (110 grams) C&H® Organic Raw Cane Sugar
- 2 large eggs (100 grams), room temperature
- 1½ teaspoons (6 grams) pure vanilla extract
- 3 cups (270 grams) quick oats

1. Preheat oven to 350°F. Line two cookie sheets with parchment paper and set aside.
2. In a large bowl, whisk together flour, baking soda, salt, cinnamon, and cloves. Set aside.
3. In the bowl of a stand mixer (or using a hand mixer), beat butter, C&H® Dark Brown Sugar, and C&H® Organic Raw Cane Sugar on medium-high speed until light and creamy, about 1 minute. Add eggs and vanilla. Beat until combined. Scrape down the sides and the bottom of the bowl.
4. With the mixer on low, slowly add the dry ingredients to the wet ingredients. Mix just until combined (avoid overmixing—it's OK if there are a few flour pockets.) Add oats and mix until incorporated.
5. Scoop about 2 tablespoons of dough and place on prepared cookie sheet. Space the balls of dough at least 3 inches apart as the cookies will spread. Bake for 10 to 12 minutes or until the edges are light brown. Let the cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

CRÈME FILLING

- ¾ cup (170 grams) unsalted butter, room temperature
- 2 cups (240 grams) C&H® Confectioners Sugar
- 1 to 2 tablespoons (15 to 30 grams) heavy cream

- 1 teaspoon (4 grams) pure vanilla extract
- Pinch of salt

1. While the cookies cool, add butter to the bowl of a stand mixer (or use a hand mixer), and beat on medium-high speed until light in color, about 3 minutes. With the mixer on low, gradually add C&H® Confectioners Sugar and mix until well combined, about 1 minute. Add 1 tablespoon of heavy cream, vanilla, and salt. Beat on medium-high speed until fluffy. If the filling is too thick, add another tablespoon of heavy cream.

MAKE THE COOKIE SANDWICHES

1. Once the cookies are cooled, pipe or spread crème filling on the flat side of half the baked cookies. Top with remaining cookies to form sandwiches. Enjoy!





LAURA KASAVAN, the fantastic baker behind the blog Tutti Dolci, has the must-bake pie of summer. Brimming with blueberries and a floral note of lavender, her pie packs a double sweet punch with C&H® Granulated Sugar and C&H® Golden Brown Sugar in the crust, filling, and that irresistibly crunchy crumble topping.



BLUEBERRY LAVENDER CRUMBLE PIE

Makes 1 (9-inch) pie

- 1¼ cups (156 grams) all-purpose flour
- ½ teaspoon (3 grams) salt
- 1 teaspoon (4 grams) C&H® Granulated Sugar
- ½ cup (113 grams) cold unsalted butter, cubed
- 2 to 4 tablespoons (30 to 60 grams) ice water

1. For the crust, combine flour, salt, and sugar in a food processor. Add cubed butter and process for 10 seconds, just until the mixture resembles coarse meal.
2. With the food processor running, add 2 tablespoons ice water in a steady stream through feed tube. If needed, add additional ice water 1 tablespoon at a time, and process just until dough holds together in large clumps (no more than 30 seconds).
3. Wrap dough in plastic wrap and flatten slightly to form a disk. Chill in the refrigerator at least 1 hour (or up to 2 days, or place in a freezer bag and freeze up to 1 month).

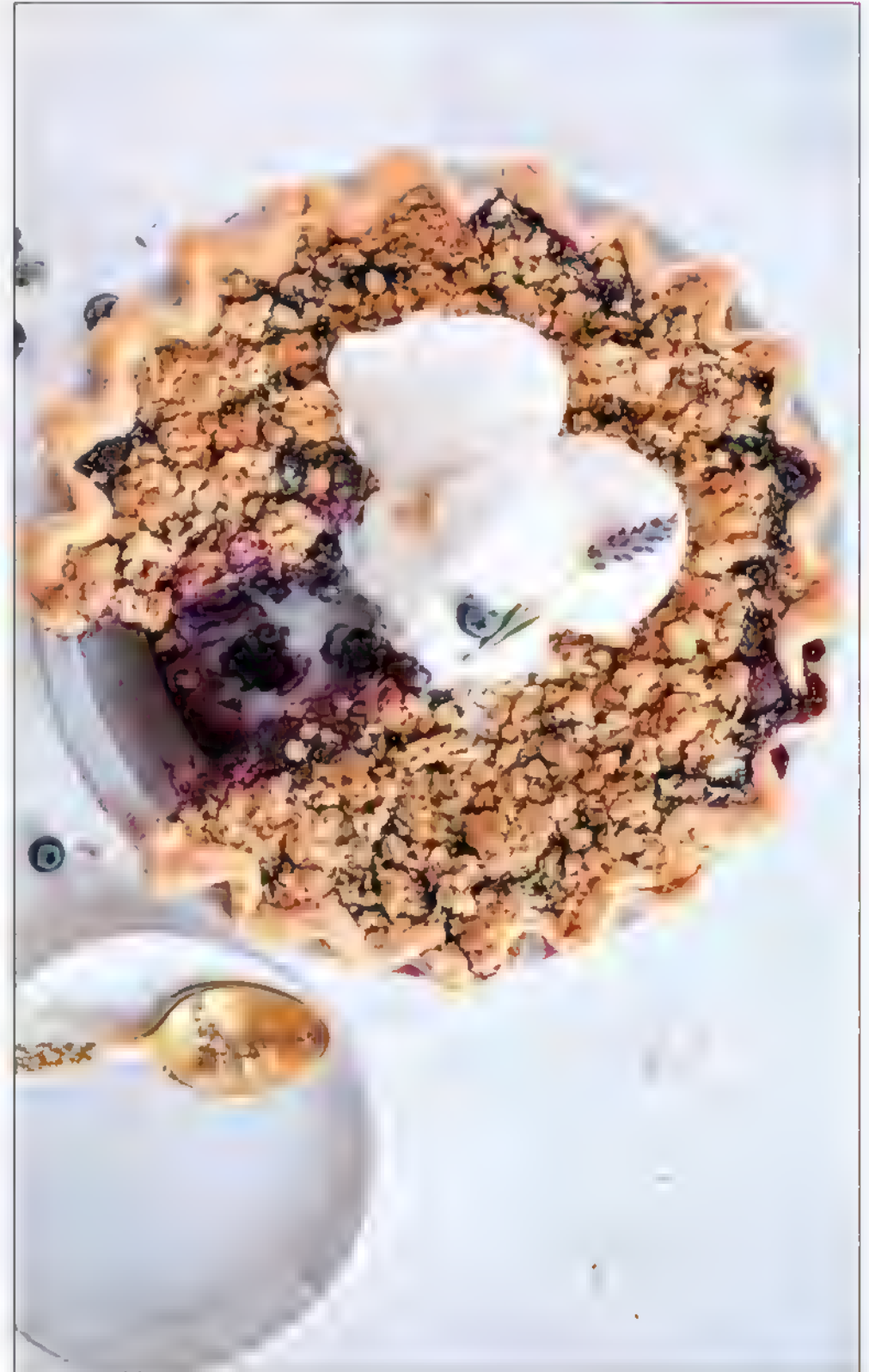
CRUMBLE TOPPING

- ¾ cup (72 grams) rolled oats
- ⅓ cup (42 grams) all-purpose flour
- ½ cup (110 grams) C&H® Golden Brown Sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon (1.5 grams) salt
- 6 tablespoons (84 grams) cold unsalted butter, cubed

1. Combine oats, flour, brown sugar, cinnamon, and salt in a medium bowl. Cut in butter with a pastry blender until large crumbs form. Chill until ready to use.
2. Place dough on a floured board and dust dough with flour. Roll out dough (roll dough in one direction and then lift up dough and rotate a quarter turn and roll and then repeat) until dough is a 12- to 13-inch circle. If dough starts to stick, use a bench scraper to lift dough from board.
3. Transfer dough to a 9-inch pie pan; trim overhang to one inch and crimp edges. Chill in the freezer for 20 minutes.
4. Place a rimmed baking sheet lined with foil in the oven and preheat to 350°F.

FILLING

- 1 cup (200 grams) C&H® Granulated Sugar
- ½ teaspoon (1 gram) dried culinary lavender
- 2 tablespoons (28 grams) C&H® Golden Brown Sugar
- 6 tablespoons (48 grams) cornstarch
- ⅛ teaspoon salt
- 6 cups (882 grams) blueberries
- 1 teaspoon (5 grams) lemon juice



1. Combine granulated sugar and lavender in a food processor and pulse for 1 minute until lavender is finely chopped.
2. Transfer lavender-sugar to a large bowl and whisk in brown sugar, cornstarch, and salt. Add blueberries and lemon juice, and toss to combine.
3. Spoon filling into chilled bottom crust and sprinkle with crumble topping.
4. Place pie on preheated baking sheet and bake for 60 to 65 minutes, until golden and filling is bubbling. Cool pie on a wire rack for at least 6 hours before serving (filling thickens as it cools).

from the pantry

HONEY

GET THE SCOOP ON THIS BEAUTIFUL BYPRODUCT OF BUSY BEES

BY KYLE GRACE MILLS



As long as there has been a need for natural sweetness, there has been honey, satisfying the ancient human craving. A cave painting from about 8,000 years ago that was discovered in Spain's Valencia province depicts a honey hunter climbing a tree, arm extended into the buzzing beehive to extract coveted honeycomb. Beyond being an essential part of the hunter-gatherer diet of our ancestors, honey has become a sacred part of our culture and spirituality. Honey is revered in numerous religions, including Buddhism, Hinduism, Islam, Judaism, and Christianity. It endures, age after age, and its sweet legacy has become intertwined with the modern baker's recipe collection.

The honey of today is much like the honey of yore. Honeybees gather sweet floral nectar and bring it back to the hive. Inside the bee's stomach, the nectar goes through an important enzymatic change, converting sucrose into a mixture of fructose and glucose. Once the bees expel the mixture, they dry it with the frantic flapping of their wings, reducing the water content to around 17% to 18%. One hive can produce more than 65 pounds of honey a year. This is the point when modern honey collectors get to work.

The different honeys sold at grocery stores today have many terms and flavor qualities stamped on their packaging. Picking the right one can be a confusing process, so let's talk labels for a minute. Raw honey has not been heated or refined, which means it will still contain pollen particles and the occasional wax comb lump. Raw honey is mostly found at local farmers' markets and specialty food shops. Most generic honey you can buy at stores is refined, meaning it has been pasteurized to eliminate bacteria and filtered to remove impurities, making it more shelf-stable and food-safe. However, stay away from terms like "ultrafiltered," which means the honey can't be sourced, and may even be a faux honey that contains a mix of corn syrup or other artificial sweeteners. Terms like "organic" and "non-GMO" are hard to slap onto a honey jar. Why? Busy bees fly miles in their quest for nectar, and it's impossible for any beekeeper, small-scale or otherwise, to account for each plant bees visit. Still, many brands try to stamp their honey as organic. Keep your focus on words like "raw," "unstrained," and "unfiltered"—these are better indicators of whether a honey is unprocessed or not.

Much like the kind of grass a cow grazes on can affect the flavor of the dairy it makes, the kind of flowers bees pollinate will impart specific aromas to their honey. Artisan honey providers like Savannah Bee Company will often harvest honey that came from the nectar of specific flowers, including buckwheat, clover, lavender, and tupelo. Each flower brings something special to the table but can vary in the overall taste. On the mild end of the honey spectrum is clover, orange blossom, tupelo, acacia, and wildflower. On the stronger end are buckwheat, a popular variety in Ohio that can be mahogany in color and mirror the strength of molasses, and eucalyptus, a common Australian honey that has a powerful herbal flavor that borders on medicinal. When in doubt, reach for clover and/or wildflower honey, two widely available and neutral honeys perfect for baking. Honey with no floral classification, like the classic honey bear squeeze bottle you can find at most grocery stores, can be an amalgamation of different floral honeys. But buyer beware: if the label isn't specific on where or what the honey is, it could be one of those ultrafiltered, laundered honeys mentioned above. Check for a True Source Certified stamp—that's a promise that the honey has a confirmed place of origin and is the real stuff.

Now that you know what type of honey to bake with, it's time to address how you bake with honey. Honey has recently been considered a "substitution" ingredient, an easy way for modern bakers to sidestep refined sugars like corn syrup and granulated sugar. But honey should be respected and treated like the complicated compound it is. One of the



A top-down view of several glass jars filled with golden honey. A wooden spoon is positioned diagonally across the upper left. The jars are of various sizes and are arranged on a white surface. The honey has a thick, viscous texture and a warm, golden-yellow color.

main differences between honey and sugar is the boost of moisture honey adds to a recipe. Honey is about 15% to 18% water, increasing the moisture of a baked good accordingly. As a rule of thumb, for every 1 cup (336 grams) honey you substitute in a given recipe, subtract $\frac{1}{4}$ cup (60 grams) liquid (milk, water, etc.). Honey is also sweeter than granulated sugar. In fact, honey is roughly twice as sweet, so a recipe that calls for 1 cup (200 grams) granulated sugar should receive equal sweetness from $\frac{1}{2}$ cup (170 grams) honey. Finally, honey bakes faster than sugar. Fructose, one of the main natural sugars present in honey, caramelizes much faster than glucose (granulated sugar). A number of amino acids in honey also speed up the caramelization process, making baked goods made with honey much more susceptible to burning. But this doesn't mean that a recipe made with honey will need less time in the oven. Instead, it needs more time in the oven but with lower heat. If adapting a recipe to use honey instead of granulated sugar, start by lowering the baking temperature by 25 degrees Fahrenheit.

All of the above details are important to consider when baking with honey, but once you get comfortable with its fundamental differences from granulated sugar, you can begin exploring its incredible benefits. Like other invert sugars, honey is hygroscopic, which helps cakes, breads, and other baked goods stay moist and tender for longer. For quick breads, honey and baking soda are natural bedfellows, as the baking soda helps neutralize the slightly acidic honey. As a rule of thumb, add about $\frac{1}{2}$ teaspoon (2.5 grams) baking soda for every 1 cup (336 grams) honey. One last tip for those baking with honey: oil your

measuring cup or spoon or spray with cooking spray before measuring. This slight sheen of oil helps honey slide from the measuring cup or spoon and into the mixing bowl with ease, keeping you from a sticky situation.

Of course, honey can be used in your baked goods beyond being stirred into batter. If you're looking to give your final baked goods sweet shine, consider brushing them with gently heated honey (15 to 30 seconds in the microwave will help make this easier). In general, warmed honey can be treated much like a simple syrup. Brush it onto baked cake layers to keep them fresh and tender, or pour it over puff pastry and fried goods to create a sweetly soaked dessert (consider this the baklava treatment). Honey lends itself equally well to frostings and glazes, bringing that signature sweetness to both buttercreams and meringue-based frostings. Speaking of meringue, honey pairs very well with this crispy dessert. Meringues bake low and slow, perfectly suited to honey's heat sensitivity. This rule also applies to certain custard-based desserts, like flan and crème brûlée. Honey also responds well to their gentle cooking method.

When you aren't baking with your honey, you'll need to store it properly. Honey has a lengthy shelf-life for a number of reasons. First, its acidity kills off many harmful bacteria. Second, it's viscous and low-moisture, a particularly inhospitable place for microorganisms to survive and thrive in. Still, honey will spoil under specific circumstances. If improperly sealed, honey will suck moisture from the air and increase the likelihood of spoilage, so make sure your honey is in a tightly sealed container.

Temperature can also affect honey's flavor, even if it doesn't exactly make it "go bad." If stored at temperatures above 75°F (24°C), the honey will slowly degrade in flavor, becoming bitter and off-tasting. So, try to keep it in a cool, dark place. Even honey stored at the ideal temperature and in a sealed container can form honey crystals. While this may seem like honey that's past its prime, it's still fine to use. Simply place your honey in a heatproof jar and submerge it in hot water, stirring after a minute or two, to bring it back to a smooth texture.

BAKE WITH HONEY In this issue, don't miss:

Fried Blackberry-Honey
Hand Pies, page **47**

Honey Cake, page **65**

Apples and Honey Upside-
Down Cake, page **61**

Roasted Mangoes and
Cream Pie, page **96** 

Basbousa, page **64**



PULL-APART SCONES WITH GRILLED NECTARINES

These no-fuss, pull-apart scones have a golden, tender crumb thanks to the unparalleled richness of Kerrygold Unsalted Butter. Ready to take it to the next level? Fire up the grill and serve these scones with grilled fresh nectarines and a dollop of Vanilla Bean Cream.

Makes 6 scones

- 1 tablespoon (14 grams) vegetable oil, plus more if needed
 - 3 medium fresh nectarines (420 grams), cut into 6 wedges each
 - 2 cups (250 grams) all-purpose flour
 - $\frac{1}{4}$ cup (50 grams) granulated sugar
 - 2 teaspoons (10 grams) baking powder
 - $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
 - $\frac{1}{4}$ teaspoon ground ginger
 - $\frac{1}{4}$ teaspoon ground nutmeg
 - $\frac{1}{4}$ cup (57 grams) cold Kerrygold Unsalted Butter, cubed
 - $\frac{3}{4}$ cup (180 grams) cold heavy whipping cream
 - 1 teaspoon (6 grams) vanilla bean paste
- Vanilla Bean Cream (recipe follows)
Garnish: fresh mint leaves

1. Line 2 baking sheets with parchment paper.
2. Preheat a cast-iron grill pan over medium-high heat. Brush grill pan with vegetable oil. Working in batches, add nectarines to pan, and cook until grill marks form, 3 to 5 minutes per side, oiling pan as needed. Transfer to a prepared baking sheet, and let cool completely.
3. In a large bowl, whisk together flour, sugar, baking powder, salt, ginger, and nutmeg. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
4. In a small bowl, stir together cold cream and vanilla bean paste. Gradually add cream mixture to flour mixture, stirring with a fork just until dry ingredients are moistened. (Dough will be quite crumbly or shaggy in parts.)
5. Turn out dough onto a clean surface; gently knead until dough comes together, 8 to 10 times. On a very lightly floured surface, shape dough into a smooth 7-inch disk (about 1 inch thick). Using a bench scraper or a thin-bladed knife, cut into 6 wedges, and place $\frac{1}{2}$ inch apart in a circle on remaining prepared pan. Freeze until firm, about 15 minutes.
6. Preheat oven to 375°F (190°C).

7. Bake until lightly golden and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.

8. Place scones on serving platter, and top with Vanilla Bean Cream and grilled nectarines. Garnish with mint, if desired. Serve immediately.

VANILLA BEAN CREAM

Makes $1\frac{1}{4}$ cups

- $\frac{2}{3}$ cup (150 grams) cream cheese, softened
- $\frac{1}{3}$ cup (67 grams) granulated sugar
- $\frac{2}{3}$ cup (160 grams) cold heavy whipping cream
- $\frac{1}{2}$ teaspoon (3 grams) vanilla bean paste
- $\frac{1}{4}$ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 1 minute. Add sugar, and beat at medium speed until sugar dissolves and mixture is smooth, 1 to 2 minutes, stopping to scrape sides of bowl. Gradually add cold cream, beating until combined. Scrape sides of bowl. With mixer on low speed, add vanilla bean paste and salt; slowly increase mixer speed to medium-high, and beat until thickened and stiff peaks form, 1 to 2 minutes. Use immediately.





JUST AS MUCH
IS SAID ON THE PLATES
AS OVER THEM.



MADE WITH MILK FROM GRASS-FED COWS
THAT GRAZE ON THE LUSH PASTURES OF IRELAND.

BROWN SUGAR-PEACH COBBLER

DEVOTED READER AND SAVVY HOME BAKER EUNICE BEACH OF LONG BEACH, CALIFORNIA, FLAWLESSLY CAPTURES THE HEART AND SOUL OF BAKING WITH EVERY BITE OF HER HOMESTYLE PEACH COBBLER

I remember long ago, my father home from work late and my mom getting up from bed, putting on a pot of coffee. Out would come freshly baked pies or pastries. I would hear them talking, sharing the day's activities, making plans for the week or later. I think back with warm feelings for this exchange and how great this was for them to have this time together. The care my mother gave my father. She gave this to me, too. I would come home from school, and there would be freshly baked treats awaiting. These times are still with me.

During the COVID-19 pandemic and the stay-at-home order of 2020, I took particular comfort in recipes, spending the days perfecting a sweet peach cobbler with dollops of buttery biscuits, a recipe my mother and I began developing in the 1990s. Sharing it with friends and neighbors filled me with delight and summoned joyful memories, which was much needed during this difficult time. It's been almost 80 years since my mother first introduced me to the world of baking—I was just a girl of 6 years old—but my mom's expertise sparked a passion that would last for decades. She was a master in the kitchen, using ingredients from our own fruit trees and gardens and gathering inspiration from her Lithuanian upbringing. If there is one lesson from my mother that I could share with others, it's that the best recipes come straight from the heart, a product of love and sweet memories.

—Eunice Beach, as told to Sandi Shriver

THE REDO

BROWN SUGAR-PEACH COBBLER

Makes 6 to 8 servings

A loving ode to reader Eunice Beach's original recipe, our peach cobbler features ripe peach slices gently tossed with a touch of freshly squeezed orange juice and a mixture of granulated and light brown sugars. Peeling the peaches is a matter of preference, and this recipe is irresistible either way.

- 1 cup (125 grams) all-purpose flour
- $\frac{3}{4}$ cup (146 grams) plus 1 teaspoon (5 grams) firmly packed light brown sugar, divided
- $1\frac{1}{2}$ teaspoons (7.5 grams) baking powder
- $1\frac{3}{4}$ teaspoons (5.25 grams) kosher salt, divided
- $\frac{1}{2}$ teaspoon ground cinnamon, divided
- 1 teaspoon (2 grams) packed orange zest
- 3 tablespoons (42 grams) cold unsalted butter, cubed
- $\frac{1}{3}$ cup (67 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
- $\frac{1}{3}$ cup (40 grams) cornstarch
- $\frac{1}{4}$ teaspoon ground cardamom
- 8 cups (1,248 grams) $\frac{1}{2}$ -inch-sliced fresh peaches (about $2\frac{3}{4}$ pounds), divided

- 2 tablespoons (30 grams) fresh orange juice
- 1 teaspoon (4 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- 1 tablespoon (14 grams) unsalted butter, cubed and softened
- $\frac{1}{2}$ cup (120 grams) cold whole milk
- Vanilla ice cream, to serve

1. Position oven racks in bottom third and center of oven. Place a sheet of aluminum foil on bottom rack to catch drips. Preheat oven to 400°F (200°C). Spray an 8-inch square baking pan with cooking spray.
2. In a medium bowl, sift together flour, $\frac{1}{3}$ cup (73 grams) brown sugar, baking powder, $\frac{3}{4}$ teaspoon (2.25 grams) salt, and $\frac{1}{4}$ teaspoon cinnamon, pressing through any solids with a silicone spatula. Whisk in orange zest. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles meal. Refrigerate until ready to use.
3. In a 12-inch saucepan, whisk together $\frac{1}{3}$ cup (67 grams) granulated sugar, $\frac{1}{3}$ cup (73 grams) brown sugar, cornstarch, cardamom, remaining 1 teaspoon (3 grams) salt, and remaining $\frac{1}{4}$ teaspoon cinnamon. Stir in about 5 cups (about 794 grams) peaches and orange juice

- until well combined. Bring to a boil over medium-high heat, stirring frequently; cook, stirring frequently, until peaches are just slightly softened and liquid is thickened, about 3 minutes. Stir in remaining 3 cups (about 454 grams) peaches; cook, stirring frequently, until heated through, about 2 minutes. Remove from heat. Stir in extracts. Spoon peach mixture into prepared pan, spreading into an even layer. Dot top with softened butter. Cover and keep warm.
4. Add cold milk to flour mixture, stirring just until combined. Using a $1\frac{1}{2}$ -tablespoon spring-loaded scoop, scoop dough, and drop onto hot filling; sprinkle with remaining 1 teaspoon (4 grams) granulated sugar and remaining 1 teaspoon (5 grams) brown sugar.
 5. Bake on center rack until topping is golden brown and filling is bubbly, 35 to 42 minutes, loosely covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let stand for 10 minutes. Serve warm with ice cream. 



BELLA IN FULL BLOOM

BELLA KARRAGIANNIDIS, THE INSPIRING BAKER BEHIND *FUL-FILLED*,
SHARES WORDS OF WISDOM, WONDER, AND WELL-BEING

BY KYLE GRACE MILLS
PHOTOGRAPHY BY BELLA KARRAGIANNIDIS



Bella Karragiannidis is on a journey. Her blog, *Ful-filled*, is a visual, virtual feast of sweet and savory recipes, sumptuous photography, and rapturous prose. It's both a journal and a guide to the path to fulfillment, the blog's namesake. What is fulfillment to Bella? Many things, including good food, warm stories, and art for art's sake. But it's never just one thing and never found in one place. Bella is on a journey, and she wants you to come with her.



Food has always been a focal point of Bella's life, even if it wasn't her first career. She and her husband, Niko, ran an electrical company, but every second of her free time was spent tending to the garden, cooking in the kitchen, and riding out to a nearby farm to get fresh goat's and sheep's milk. "I've always loved being involved in the entire food process, from the ground up. It was everything I did in my spare time away from work," Bella says. Niko suggested they pen a cookbook and publish their culinary musings. Bella had another idea. "I was a huge fan of baking blogs and thought that could be the beginning, by building an audience that would maybe buy a cookbook from us one day," she says.

From the very beginning, Bella tackled the *Ful-filled* project with singular devotion. "We knew that if we were going to put our hands to something like that, we would have to build it. We weren't going to invest in something just to give it a shot. We were going to pour ourselves into it to the point of where it could become a business one day," she says. As the momentum built toward that first, crucial post, Bella searched for the recipe—one that would not only be delicious and beautiful

but also the point of intimate connection between her and her readers.

That recipe for Bella was a lemon poppy seed muffin. "College was a dark, hard time in my life," she shares. "I didn't feel like academia was where I was supposed to be investing my time, but I felt like I had to be there. But every day I went to school, I'd start my day with this lemon poppy seed muffin from a local bakery. It became the only thing I looked forward to, the best thing in my life." Bella went on a mission to recreate these muffins, trying to track down the original bakery only to find out it had changed ownership and that the original recipe had been lost in the shuffle. Disappointed but undaunted, Bella reverse-engineered her way to that gold standard muffin. One big secret? She used four muffin cavities for batter and two for water, letting the muffins bake in a humid environment for peak tenderness. On May 1, 2015, she introduced bakers to the world of *Ful-filled* with her recipe for Bakery Style Lemon Poppy Seed Muffins and the line, "This muffin changed my life."



Through the years, Bella has grown her blog to encompass all kinds of recipes, but baking remains a sweet centerpiece of her content. “What got me most excited to get in the kitchen was baking from scratch. I love fresh, easy, healthy, convenient meals as well, but there’s something about the process of baking from scratch. It’s the same satisfaction you get from eating a tomato that you grew yourself,” she says. Bella often sees poetic parallels between the realms of gardening and baking. “I hear people say all the time, ‘I’m not a baker’ the same way people say ‘I have a black thumb.’ You can’t just put a plant in the ground and expect to get a huge yield. You need to cultivate and foster things,” she says. To her, baking is a discipline, requiring practice, patience, and, most importantly, perseverance. “When I first started, I didn’t know what I was doing. But I kept coming back, I kept pushing, and then, one day, it was instinctual.”

Bella believes it isn’t simply eating the bread or cake that brings the baker joy—it’s the cathartic process. “There’s a notion nowadays that everything needs to be quick and easy. Baking from scratch is the opposite of that. It causes us to slow down, and I think that’s a comfort,” she says. This is one reason she believes baking has become the treasured pastime of so many people during the COVID-19 pandemic. “There are so many things that have been taken away from us, or so many things that we have lost, and we don’t have control. Baking brings back some control into our own home, into our own kitchen.” And she doesn’t see this baking boom as a passing trend either. “I think that, no matter what happens, baking is a reward we still need.”

While her blog is filled with poignant musings and inspiring recipes, perhaps nothing captures her creative voice like her photography. Each photo is a perfectly balanced blend of light and shadow, texture and color. It’s like each recipe comes with its own gallery of fine art. Even a photo of unbaked cinnamon rolls rising in the morning light has the understated romance of a Vermeer painting. “I think what’s so amazing about photography is there’s so much emotion that you can bring into the photos. I always ask myself, ‘What do I want people to feel when they look at this recipe?’ We eat with our eyes first,” she says. Photography, like food, has always been a passion for Bella. “When I was in high school, I won awards for my photography, and I loved painting, creating. Taking photos of my food stoked the flames of a passion I had as a girl. And *Ful-filled* became this beautiful marriage of my two passions,” Bella says.

Six years after Bella published that fateful muffin recipe, she’s still welcoming bakers to take the big leap of faith with her. “When I started *Ful-filled*, it was a journey coming back into what I felt like I was always called to do. There is a natural alignment of somehow, someday, the things you’re passionate about, however you’re wired as a human, they may not become your career but they’re going to play a role in your fulfillment,” she says. Whether you try her recipe for No-Knead Greek Olive Bread or bake up her honeyed and layered baklava, you’re accepting her invitation to find fulfillment.

BLACK SESAME CHOCOLATE BANANA BREAD

Makes 1 (9x5-inch) loaf

Recipe by Bella Karragiannidis

Banana bread is synonymous with my childhood. It was literally one of only two things my mom ever baked, so we ate banana bread quite often. My mom never really got adventurous in the kitchen, so the banana bread she made was very basic. But, from the way it made the house smell while it baked to smearing a slice with butter while it was still warm from the oven, banana bread is one of those foods I can't help but find delight in. I am the complete opposite of my mom, however,

and thankfully, my husband is game for all of my experimenting in the kitchen. This Black Sesame Chocolate Banana Bread is the result of my most recent adventure and it knocks the socks off any other banana bread we have ever eaten!

- ½ cup (71 grams) plus 3 tablespoons (27 grams) toasted black sesame seeds, divided
- ½ cup (170 grams) honey
- 1½ cups (188 grams) all-purpose flour
- ⅓ cup (25 grams) special dark cocoa powder or black cocoa powder
- ¾ teaspoon (3.75 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (100 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- 2 large eggs (100 grams)
- 1½ cups (341 grams) mashed ripe banana (about 4 bananas)
- ½ cup (112 grams) neutral oil
- ¼ cup (60 grams) whole buttermilk (see Note)
- 1 tablespoon (13 grams) vanilla extract
- 1 banana (124 grams), halved lengthwise
- ½ cup (113 grams) salted butter, room temperature

1. In the work bowl of a food processor, place ½ cup (71 grams) sesame seeds; process until almost all seeds have been ground into a powder. Add honey, and process until mixture forms a thick paste. Set aside.
2. Position oven rack in center of oven. Preheat oven to 350°F (180°C).
3. In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt until well combined.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (100 grams) sugar and eggs at medium speed until light, 2 to 3 minutes. Add ⅓ cup sesame seed paste, and beat until well combined. Add mashed banana, oil, buttermilk, and vanilla. Beat until well combined. With mixer on low speed, add flour mixture in three additions, beating just until combined after each addition. Beat in 2 tablespoons (18 grams) sesame seeds until combined.
5. Lightly spray a 9x5-inch loaf pan. Line pan with parchment paper, letting excess extend over sides of pan. Pour batter into prepared pan. Sprinkle remaining 1 tablespoon (9 grams) sesame seeds on top. Arrange banana halves on top of batter. Sprinkle with remaining 1 tablespoon (12 grams) sugar.
6. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 10 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool slightly on a wire rack, about 10 minutes.
7. In a small bowl, stir together butter and 2 tablespoons sesame seed paste; discard any remaining sesame seed paste. Serve bread warm with sesame seed-honey butter.

Note: If you don't have buttermilk on hand, in a liquid-measuring cup, combine ¼ cup (60 grams) whole milk and 1 teaspoon (5 grams) fresh lemon juice or distilled white vinegar. Let stand for 5 minutes and then use as a replacement for the buttermilk.





PERFECT PEACH TARTE TATIN

Makes 1 (9- to 10-inch) tart

Recipe by Bella Karragiannidis

While a traditional tarte Tatin does not include spices, for my Perfect Peach Tarte Tatin, I highly recommend incorporating some spices into the sugar and butter. Fresh ginger, cinnamon, vanilla, and a touch of allspice combine to lend this tarte Tatin the perfect infusion of warm and cozy flavors. Peaches are inherently soft, so they cook through much more quickly than apples. The key to achieving a Perfect Peach Tarte Tatin is not to cook the peaches in the butter and sugar. Rather, you simply arrange your peach quarters atop your cooked butter and sugar mixture, set the pastry on top of the peaches, and bake.

1½ cups (167 grams) all-purpose flour
 ½ teaspoon (3 grams) kosher salt
 ¾ cup plus 1 tablespoon plus 1 teaspoon (190 grams) cold unsalted butter, cut into ¼-inch pieces
 ⅓ cup (80 grams) cold water
 5 to 6 large firm fresh peaches, pitted and cut into 4 wedges each
 3½ tablespoons (50 grams) unsalted butter
 ½ cup (100 grams) granulated sugar
 1 teaspoon freshly grated ginger
 1 teaspoon (4 grams) vanilla extract
 ½ teaspoon (1 gram) ground cinnamon
 ¼ teaspoon ground allspice (see Note)
 Vanilla ice cream, to serve

1. In a large bowl, whisk together flour and salt until combined. Add cold butter, tossing to coat. Stir in ⅓ cup (80 grams) cold water until a thick dough forms. Shape dough into a ball, and flatten it into a disk. Wrap in plastic wrap, and refrigerate for 1 hour, or freeze for 20 to 30 minutes.
2. On a lightly floured work surface, roll dough into a rough rectangle shape. Fold dough in thirds, like a letter. Turn 90 degrees; roll and fold again. Repeat procedure 2 to 4 times. Wrap in plastic wrap, and refrigerate for at least 2 hours or overnight.
3. Preheat oven to 375°F (190°C). On a lightly floured surface, roll dough into a 12-inch square or cut it into a 10-inch circle.
4. In a 9- or 10-inch ovenproof skillet, melt butter over medium heat. Add sugar to skillet, and cook, swirling skillet occasionally, until mixture is a light amber color. Remove from heat. Add ginger, vanilla, cinnamon, and allspice, and stir until combined. Arrange peaches, pit side down, in skillet, fitting as many wedges as snugly as possible.
5. Gently transfer dough to skillet, tucking excess dough around peaches. Use a sharp knife to cut three small slits in top of dough.
6. Bake until pastry is golden and puffy, 35 to 40 minutes. Let cool for 15 minutes. Run a small sharp knife around edge of pastry to loosen it from skillet. Carefully invert tart onto a serving platter. Let cool slightly before serving. Serve warm with ice cream.

Note: If allspice isn't your favorite, feel free to use nutmeg or cardamom instead. 🍷

bread box

powered by Red Star Yeast®

SUMMER SENSATIONS

THIS NEW COLUMN IS DEVOTED TO BRINGING BAKERS THE BEST RECIPES FOR ANY OCCASION OR CRAVING. FIRST UP, WE'RE DIVING INTO TWO FAVORITES—BUTTERY GARLIC BREADSTICKS AND SWEET YEASTED CORN MUFFINS.







FRESH CORN MUFFINS

Makes 10 to 12 muffins

Our yeasted corn muffins get a delicious dose of prime summer produce, packed with fresh corn kernels, diced bell pepper, and bright dill. Alluringly savory yet sweet, these muffins will have you reaching for more.

- ⅓ cup (76 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided
- ¾ cup (118 grams) fresh corn kernels
- ¾ cup (130 grams) ¼-inch-diced red bell pepper
- 1 tablespoon (15 grams) minced garlic (3 to 4 cloves)
- 2 cups (250 grams) all-purpose flour, divided
- ½ cup (50 grams) fine ground stone-ground yellow cornmeal
- ¼ cup (50 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (2 grams) onion powder
- ½ cup (120 grams) water
- ⅓ cup (80 grams) sour cream
- 1 large egg (50 grams), room temperature
- 2 tablespoons (5 grams) finely chopped fresh dill
- 1 tablespoon (14 grams) salted butter, melted
- Softened salted butter, to serve
- Garnish: chopped fresh dill

1. In a 12-inch skillet, melt 2 tablespoons (28 grams) unsalted butter over medium-high heat. Add corn, bell pepper, and garlic; cook, stirring frequently, until vegetables are tender, 4 to 6 minutes, adjusting heat as necessary to prevent excess browning. Transfer to a large bowl, spreading into as thin a layer as possible. Let cool to room temperature, about 30 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment,

beat 1 cup (125 grams) flour, cornmeal, sugar, yeast, salt, and onion powder at medium-low speed until combined.

3. In a medium saucepan, heat ½ cup (120 grams) water, sour cream, and remaining ⅓ cup (76 grams) unsalted butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture; beat at medium-low speed until smooth and well combined, about 2 minutes, stopping to scrape sides of bowl. Add egg, dill, and remaining 1 cup (125 grams) flour; beat at low speed just until combined. Increase mixer speed to high, and beat for 2 minutes, stopping to scrape sides of bowl. (Mixture consistency will be a cross between a very thick cake batter and a very wet, slack dough.) Add cooled corn mixture; beat at low speed just until combined. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

4. Spray a 12-cup muffin pan with cooking spray. Stir down batter, releasing as many air bubbles as possible. Divide batter among wells, filling up to ¼ inch from top rim (about 70 grams or a rounded ¼ cup each). (It's OK if not all wells get filled.) Using lightly greased fingertips, smooth tops of batter into an even layer. Cover with a greased sheet of plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 25 minutes.

5. Preheat oven to 350°F (180°C).

6. Bake until golden brown, 20 to 23 minutes. Let cool in pan on a wire rack for 5 minutes. Remove from pan. Brush tops with melted butter. Serve warm with softened salted butter, and garnish with dill, if desired.

**We used Platinum® Yeast from Red Star®.*

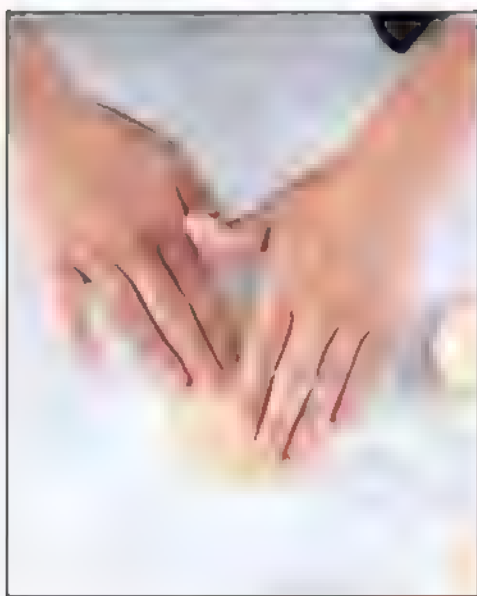
GARLIC BREADSTICKS

Makes 24 breadsticks

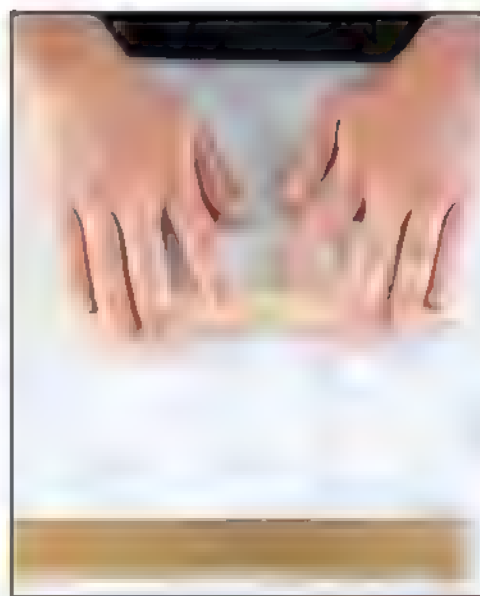
Doused with melted butter, garlic salt, and Italian seasoning, these tender breadsticks pay homage to a famed restaurant chain's unlimited golden-brown batons. The yield may say 24, but with this recipe, you're equipped to whip up more whenever cravings hit.

- 5½ to 5¾ cups (688 to 719 grams) all-purpose flour, divided
- ¼ cup (50 grams) granulated sugar
- 4¼ teaspoons (12.75 grams) kosher salt
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 1⅓ cups (320 grams) plus 1 tablespoon (15 grams) water, divided
- ½ cup (120 grams) whole milk
- ¼ cup (56 grams) olive oil
- 2 tablespoons (28 grams) unsalted butter, softened
- 1 large egg (50 grams), lightly beaten
- ¼ cup (57 grams) unsalted butter, melted
- ½ teaspoon (3 grams) garlic salt
- ½ teaspoon dried Italian seasoning
- Garnish: grated fresh Parmesan cheese

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, salt, and yeast at medium-low speed just until combined.



1. Gently flatten each dough ball to release large air bubbles.



2. Starting from one end of the flattened circle, roll the dough into an even 9- to 10-inch rope, very lightly flouring surface or hands as needed.



3. Place, seam side down, 1 inch apart on prepared pans. (Dough ropes will shrink to 7 or 8 inches.)



4. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 25 to 35 minutes.

2. In a medium saucepan, combine 1½ cups (320 grams) water, milk, oil, and softened butter; cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 3½ cups (438 grams) flour, beating just until combined.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, slightly sticky dough forms, 4 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, as needed if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Position oven rack in top third of oven. Preheat oven to 425°F (220°C). Line 3 rimmed baking sheets with parchment paper.

6. Punch down dough; cover and let stand for 10 minutes. On a clean surface, divide dough into 24 portions (about 51 grams each), and cover with a sheet of plastic wrap. Shape each portion into a ball; cover and let stand for 10 minutes. Gently flatten each ball to release large air bubbles; shape each portion into an even 9- to 10-inch rope, very lightly flouring surface or hands as needed. Place, seam side down, 1 inch apart on prepared pans.

(Dough ropes will shrink to 7 to 8 inches.) Press in any pointed ends to make dough ropes more rounded, if necessary. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 25 to 35 minutes.

7. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Brush egg wash onto dough.

8. Bake, one batch at a time, until golden brown, 10 to 12 minutes. Let cool on pan for 5 minutes.

9. In a small bowl, stir together melted butter, garlic salt, and Italian seasoning. Brush warm breadsticks with butter mixture. Garnish with Parmesan, if desired. Serve warm.

**We used Platinum® Yeast from Red Star®.*

Note: To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again. ▢

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Head to [bakefromscratch.com](https://www.bakefromscratch.com) and check out our Bread Box collection!

the essential... HAND PIES

INTRODUCING THE PRIMER FOR THE ULTIMATE
PORTABLE PASTRY: HAND PIES

BY SANDI SHRIVER



From savory empanadas to pot pies, patties, and pasties, the first hand pies provided a portable and quick meal, satiating appetites for hours. And who could resist a complete meal in edible packaging? Whether it's potato-and-pea samosas or spinach-and-feta spanakopita, nearly every geographical region in history has offered a savory version of hand pies. Thus, the jump to sweet hand pies was only natural. Though baked sweet pies were likely a concept brought to America by colonists, it's said that the first sweet fried pie in the US was a beacon of the South. Dating back to 1770, these pies were slitted multiple times for venting and were filled with a popular crab apple filling, duly gaining the nickname of "crab lanterns." As technologies progressed, hand pies entered commercial production. In the 1920s, Hubig's Pies became the local pie authority in New Orleans, Louisiana, packaging hand pies in flavors like lemon, apple, and peach and setting the stage for brands like B&G Pies, Hostess, and Drake's to hit the market in later years.

These convenient treats continue to sweep the nation—and for delicious reason. No matter how you fill it, fry it, or bake it, this treat, rich with culture and history, is versatile and simple to pull together once you get the basic technique. We'll teach you how to shape, fill, and cook these pockets of deliciousness for a sweet adventure, handheld-style.



PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY ERIN MERHAR
FOOD STYLING BY MEGAN LANKFORD / STYLING BY DOROTHY WALTON



Fried Blackberry-
Honey Hand Pies
page 47

Ingredient Review

Here's how each ingredient does its part to result in the perfect Hand Pie Dough

FLOUR is the base ingredient, lending carbohydrates and proteins that provide structure to dough. Pastry flour is renowned for creating tender pastries, owing to its lower protein content, but for our recipe, we free up shelf space and reduce trips to the store by reaching for a more readily available alternative. All-purpose flour has an intermediate protein level of around 10% to 12% and, with a little care, can achieve perfect results.

FAT ensures flakiness by serving as a spacer between layers of dough. The larger the pieces of fat, the flakier the crust becomes. It also keeps the dough tender by coating the flour proteins. There are several fat options—butter, shortening, lard, and oil—and all lend different results. We chose butter for flavor, and because of its water content, butter makes the flakiest crust. As the butter melts in the oven or when frying, its water content turns to steam. The superheated steam puffs up and separates the layers of dough.

SALT not only boosts flavor but also inhibits gluten formation, leading to a more tender crust. We like kosher salt because it's not as dense as regular salt and is additive-free. As with any recipe,

keep in mind that all salts are not created equal and some salts weigh more than others. We recommend using a scale to measure this ingredient to get the perfect salt ratio every time.

ICE WATER serves as the binder. When mixed with flour, water gives dough the structure it needs to form gluten and hold together. The amount of water you use is critical. Too much and your crust will be too tough. Too little and your crust will be too crumbly. Ice-cold water helps the fat remain cold and solid, giving you a flakier crust.

VINEGAR is an acid, and highly acidic environments are known to inhibit gluten formation. It takes a decent drop in pH to achieve this result, though, and the small amount of vinegar in our Hand Pie Dough won't significantly restrict gluten formation. In fact, food science dictates that a mildly acidic solution will actually improve gluten structure at a pH of 5 to 6. Science aside, we love the hint of tart flavor and the texture that a splash of vinegar lends. However, this ingredient isn't crucial for a great crust and can be substituted with water if desired.

Perfecting Hand Pie Dough

We found that using a food processor is not only more efficient, but it keeps the ingredients colder and, therefore, results in a flakier crust. Here's how to do it right.



Become a Food Processing Pro

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add butter, and pulse until mixture is crumbly and butter is pea-size, 12 to 15 pulses. What does it mean to be “pea-size”? Look for the largest bits of butter—those should be close to the size of a common pea. The rest of the butter-flour mixture will appear mealy, like coarse-ground cornmeal or grated Parmesan cheese. Be vigilant, as you can overprocess the mixture and begin to cream it if you are not watching. Once the mixture is overprocessed, you won't be able to get those ideal lumps of butter back. It's the chunks of butter that ultimately create the flaky, buttery crust we all know and love.

2. In a small bowl, combine ½ cup (120 grams) cold water and vinegar. With processor running, add vinegar mixture to flour mixture in a slow, steady stream just until dough comes together.

3. Mixture will look crumbly, but it should stick together when squeezed between your fingers. This crumbly dough may appear a bit messy, but this hydration level is ideal to limit gluten formation. Flour, depending on how it was processed and where it is stored, will absorb liquids at different rates. We control the hydration factor by adding the vinegar mixture just until the dough begins to pull away from the sides of the food processor bowl. Once this happens, you can discard any additional liquid that you did not use—you won't need it.

4. Turn out dough. Divide in half, and shape each half into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours. Dough may be refrigerated for up to 3 days or frozen for up to 2 months. Over time, dough can develop a slight gray tinge due to oxidation. The addition of vinegar in the dough helps to slow this process, keeping your dough closer to its original color during storage.

UNDER THE MICROSCOPE

When we talk about protein in flour, the conversation often leads to gluten, but through a magnified lens, there are actually two proteins that add to the story. In short, these are called glutenin and gliadin. As these two proteins encounter liquid, they bond together, forming the protein complex that gives stretch to dough and creates flaky pastries. This complex is called gluten. Now, the more dough is handled, the stronger the gluten network becomes, and molecules align to create elasticity. With bread, working the dough extensively develops this gluten network, which captures gases, creates rise, and lends the airy crumb and undeniable chewy texture. For pastry, however, we need just enough gluten to hold the delicate pastry together, but not so much that we get a chewy, tough dough. Thus, choosing flour with an intermediate protein content and limiting how much the dough is worked is one simple method that leads to tender, flaky pastries.

The Filling Station



Rolling



Shaping



Filling

ROLLING

For a perfect proportion of dough to filling, roll the dough to $\frac{1}{8}$ -inch thickness. Reroll scraps only once to avoid overworking the dough, which creates a dough with tough texture. Tasty tip: hold on to your scraps. You can toss them in cinnamon sugar and then bake them for a pastry cookie-like treat.

SHAPING

Cut the dough into desired shapes using a biscuit cutter, paring knife, pizza cutter, cookie cutter, or the rim of a glass. Remember, for each hand pie, you'll need two cutouts—a bottom and a top. For the Baked Strawberry & Chocolate Hazelnut Spread Hand Pies, we found that cutting the tops slightly larger than the

bottoms allowed more room for filling. For the Baked Lemon Curd Hand Pies, gently stretch the top rounds before placing over the filling.

FILLING

The filling for hand pies is extremely versatile—think fresh fruits, jammy preserves, mini marshmallows, chocolate, and even savory options like cheeses, veggies, and meats. Because fillings can melt or congeal differently, we've designed our recipes with the perfect amount of filling, so for ensured success, follow the amounts exactly. You'll also note that the recipes call for leaving a $\frac{1}{2}$ -inch border around your filling. This allows for topping with your second piece of dough and crimping.



Crimping



Crimping



Crimping

CRIMPING

Before topping hand pies, lightly brush the edges of the bottom dough with egg wash around the filling. This acts as the glue that will make sure the hand pies stay closed during cooking. Press edges tightly together to seal, pushing air out from center of pies. Then, using the tines of a fork, firmly but gently (don't break through the dough) press around the edges of the hand pie to seal completely. A note on fried hand pies: take care to press out any air between the top and bottom dough before sealing. Trapped air could cause the pies to awkwardly buoy and cook unevenly in the oil.

CHILLING

After assembling, freeze your hand pies for 30 minutes to 1 hour to firm up the butter and increase the flakiness factor. You can also assemble the hand pies and then freeze them for up to 3 months before cooking. Freeze hand pies separately on a baking sheet and then store in an airtight container to prevent off flavors. When hand pie cravings strike, allow the frozen hand pies to come to room temperature while your oven is preheating or your oil is coming to temperature. Then, proceed as planned.



Egg Wash



Venting

EGG WASH

The secret to a gorgeously browned and shiny hand pie is a simple egg wash. A splash of water thins the egg just enough to make it brushable. To apply your egg wash, use a pastry brush and gentle strokes. Skip this step if frying, but if you are baking, make sure to apply the egg wash before venting to avoid filling or closing the vent.

VENTING

Hand pies, like traditional double-crust pies, need to be vented before baking to allow steam to escape. If you forgo venting, the steam in the hand pies will cause the pastry to puff like a balloon and the pastry will likely break open on the side, spilling out the contents in the process. For our Baked Lemon Curd Hand Pies, a simple “X” in the middle marks the spot, but for larger hand pies, like our Baked Strawberry & Chocolate Hazelnut Spread Hand Pies, three small crosswise slits will be needed.



UNDER THE MICROSCOPE

Pastries are often coated with either egg, dairy, or a combination of the two before baking to promote gloss and browning. The science behind it? Eggs contain a mix of fats and proteins, allowing for intermediate browning and promoting a glossy shine. Dairy, like milk or cream, contains fats, proteins, and a larger proportion of sugars. Whenever proteins meet sugars in the presence of heat, browning occurs, which is why you will get more color from dairy than from egg alone. But unlike egg, a dairy-only wash does not showcase the same sheen. That's why some egg washes contain the dairy-egg combo, which gives shine and increases browning—sometimes lending too much color, though.

PRO TIP

The three recipes developed here can be baked or fried, so feel free to choose your favorite cooking method. Just remember that baked hand pies are brushed with egg wash and then vented, and fried hand pies skip these two steps.

FRIED BLACKBERRY-HONEY HAND PIES

Makes 12 hand pies

After a fire devastated the beloved Hubig's Pies in New Orleans, Louisiana, in 2012, the grab-and-go treats, which were widely available at groceries, hardware stores, and gas stations, were thought to be gone forever. After almost nine years, the rebuild is nearly complete, and to celebrate the long-awaited return of Hubig's Pies in 2021, these Fried Blackberry-Honey Hand Pies pay homage to the gold standard of the South. A jammy blackberry filling lightly sweetened with honey creates the perfect filling for these fried half-moon-shaped hand pies. As the dough hits the heat of the oil, the water that is trapped in the butter will steam, creating an irresistibly flaky crust.

- 3 cups (360 grams) fresh blackberries (about 12 ounces)
- ¼ cup (72 grams) honey
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 tablespoon (14 grams) unsalted butter
- 2 tablespoons (16 grams) cornstarch
- 2 tablespoons (30 grams) plus 2 teaspoons (10 grams) water, divided
- 1 large egg (50 grams)
- ½ recipe Hand Pie Dough (recipe follows)

Vegetable oil, for frying

Granulated sugar or confectioners' sugar

1. In a medium saucepan, cook blackberries, honey, brown sugar, and butter over medium heat, stirring occasionally, until blackberries start to brighten in color and release their juices, about 3 minutes.
2. In a small bowl, whisk together cornstarch and 2 tablespoons (30 grams) water until smooth; using a rubber spatula, stir into blackberry mixture. Cook, stirring constantly, until thickened, about 1 minute. Transfer to a heatproof bowl, and let cool slightly, 15 to 20 minutes. Cover with a piece of plastic wrap, pressing wrap directly onto surface of mixture to prevent a skin from forming, and refrigerate until completely cool.
3. In another small bowl, whisk together egg and remaining 2 teaspoons (10 grams) water.

4. On a lightly floured surface, roll Hand Pie Dough to ⅛-inch thickness. Using a 4-inch round cutter, cut dough, gently rerolling scraps once. Spoon 1 heaping tablespoon blackberry mixture in center of each dough circle. Brush edges of dough with egg wash. Fold dough in half to cover filling, and cup in the palm of your hand. Press edges tightly together to seal, pushing air out from center of pies; press edges with the tines of a fork. Place on a parchment paper-lined baking sheet; freeze for 30 minutes, or refrigerate for 1 hour.

5. In a large Dutch oven, pour oil to a depth of 1½ inches, and heat over medium-high heat until a deep-fry thermometer registers 350°F (180°C).

6. Fry pies in batches, turning occasionally, until golden brown, 3 to 4 minutes. Let drain on paper towels. Sprinkle with granulated sugar, and serve immediately, or let cool completely, and dust with confectioners' sugar.

Make Ahead

The filling can be made up to 1 day before. Let cool completely and then cover and refrigerate until ready to use.

PRO TIP

If one of your pies starts to split while forming it, brush the tear with egg wash and pinch it back together before proceeding as directed.

HAND PIE DOUGH

Makes enough for 10 to 20 hand pies

- 2¾ cups (344 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- 1 cup plus 1 tablespoon (241 grams) cold unsalted butter*, cubed
- ½ cup (120 grams) ice water
- 2 teaspoons (10 grams) apple cider vinegar

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size, 12 to 15 pulses.

2. In a small bowl, combine ½ cup (120 grams) cold water and vinegar. With processor running, add vinegar mixture to flour mixture in a slow, steady stream just until dough comes together. (Mixture will look crumbly, but it should stick together when squeezed between your fingers).
3. Turn out dough. Divide in half, and shape each half into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

**We used Kerrygold.*

BAKED STRAWBERRY & CHOCOLATE HAZELNUT SPREAD HAND PIES

Makes 10 to 12 hand pies

Baked with fresh strawberries and rich chocolate hazelnut spread, these hand pies are a chic homemade rendition of a frozen childhood favorite. Skip the toaster, and preheat your oven for warm memories wrapped in buttery, flaky pastry.

Hand Pie Dough (recipe precedes)

- 1¼ cups (198 grams) finely diced strawberries
- 2 tablespoons (40 grams) seedless strawberry jam
- 1 tablespoon (8 grams) all-purpose flour
- ¾ cup (222 grams) chocolate hazelnut spread*
- 1 large egg (50 grams)
- 2 tablespoons (30 grams) water

1. On a lightly floured surface, roll half of Hand Pie Dough into a ⅛-inch-thick circle. Cut 10 to 12 (4½x3-inch) rectangles, rerolling scraps once. Roll remaining Hand Pie Dough into a ⅛-inch-thick circle. Cut 10 to 12 (4x2½-inch) rectangles, rerolling scraps once.
2. In a small bowl, stir together strawberries, jam, and flour.
3. On a parchment paper-lined baking sheet, place smaller rectangles 1 inch apart. Spread 1 tablespoon (18 grams) chocolate hazelnut spread on each, leaving a ½-inch border around edges. Top with 1 tablespoon (21 grams) strawberry mixture.

4. In a small bowl, whisk together egg and 2 tablespoons (30 grams) water. Brush edges of smaller rectangles with egg wash, and top with a larger rectangle, press edges firmly to seal; press edges with the tines of a fork. Freeze for 30 minutes, or refrigerate for 1 hour.

5. Preheat oven to 425°F (220°C).

6. Brush top of dough with egg wash. Using the tip of a paring knife, make 3 small slits in top of dough.

7. Bake until crust is golden brown, 15 to 17 minutes. Transfer to a baking sheet, and let cool slightly. Serve warm or at room temperature.

**We used Nutella.*

BAKED LEMON CURD HAND PIES

Makes 20 hand pies

With prepared lemon curd as a filling, these baked hand pies are a snap to pull together. With their bite-size shape and vanilla-scented glaze, it's hard to resist eating more than one.

Hand Pie Dough (recipe on page 47)

- 1 cup (284 grams) lemon curd
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- 1 cup (120 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk
- ½ teaspoon (2 grams) vanilla extract

1. On a lightly floured surface, roll half of Hand Pie Dough into a ⅛-inch-thick circle. Using a 2½-inch round cutter, cut dough, rerolling scraps once. Place 1 inch apart on a parchment paper-lined baking sheet. Top each with 2 teaspoons (6 grams) lemon curd, leaving a ½-inch border around edges.

2. On a lightly floured surface, roll remaining Hand Pie Dough into a ⅛-inch-thick circle. Using a 2½-inch round cutter, cut dough, rerolling scraps once.

3. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush edges of curd-topped dough circles with egg wash, and top with remaining dough circles, slightly stretching top circles so they drape over filling and pressing edges firmly to seal; press edges with the tines of a fork. Freeze for 30 minutes, or refrigerate for 1 hour.

4. Preheat oven to 425°F (220°C).

5. Brush top of dough with egg wash.



Using the tip of a paring knife, make a small “X” cut in top of dough.

6. Bake until crust is golden brown, 12 to 14 minutes. Transfer to another

baking sheet, and let cool completely.

7. In a small bowl, whisk together the confectioners' sugar, milk, and vanilla. Drizzle on top of cooled hand pies. ▢



Baking with CUSTARD POWDER

BECKONING TO BAKERS IN ITS BRIGHT CONTAINER, BIRD'S CUSTARD POWDER IS THE CREAMY SECRET TO AMAZING DESSERTS. COOKIES, BUTTERCREAM, ICE CREAM, AND BARS ARE ABOUT TO RECEIVE THE CUSTARD POWDER TREATMENT.



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY LAURA CRANDALL AND BECCA CUMMINS
STYLING BY COURTNI BODIFORD



Layered Cherry
Basque Bars
page 55





Nanaimo Custard Cake
page 57



A BIT ON BIRD'S CUSTARD POWDER

Allergies, not alchemy, led to the invention of Bird's Custard Powder. In 1862, Alfred Bird created an egg-free custard powder so his wife, who was allergic to eggs, could still enjoy the classic dessert. But how did he create an egg-free version of custard? Custard powder is primarily made of cornstarch, milk powder, confectioners' sugar, and vanilla flavoring. A hint of yellow food coloring is often added to imitate the golden egg yolk hue traditional custard has. As Bird's Custard Powder was founded in Birmingham, England, the baking product is quite popular in former British colonies like Australia, New Zealand, Canada, and India. In Australia and New Zealand custard powder is featured in vanilla slice, where silky custard is sandwiched between puff pastry. Finally, in India, which has a high population of vegetarians who abstain from eating eggs, custard powder is used in numerous desserts, including a custard powder variation of *halwa*, a dessert made of a combination of nuts, sugar, and ghee (clarified butter). You can find Bird's Custard Powder in the international aisle at certain grocery stores and online at [amazon.com](https://www.amazon.com).

LAYERED CHERRY BASQUE BARS

Makes 9 bars

A loving tribute to the French gâteau Basque, these bars offer all the exquisite pleasures of the original with that custard powder twist.

- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups plus 2 tablespoons (374 grams) granulated sugar
- 3 large eggs (150 grams), divided
- 3 large egg yolks (56 grams)
- 3¾ cups (469 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- Drunken Cherries (recipe follows)
- Custard Filling (recipe follows)

- 1 tablespoon (15 grams) water
- Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 2 eggs (100 grams) and egg yolks, one at a time, beating well after each addition.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 2 hours or up to overnight.
3. Spray a 9-inch square baking pan with baking spray with flour. Line pan with

parchment paper, letting excess extend over sides of pan.

4. On a heavily floured surface, roll dough to ¼-inch thickness. Cut a 9-inch square from dough. Gently transfer to prepared pan. (It will be a tight fit.) Cut 4 (9x2½-inch) rectangles from dough, and place widthwise on sides of prepared pan. Press dough together in corners to seal. Refrigerate until ready to use.
5. Reroll remaining dough to ¼-inch thickness, and cut a 9-inch square from dough. Transfer to a sheet of parchment paper, and refrigerate until ready to use.
6. Preheat oven to 400°F (200°C).
7. In prepared crust, place Drunken Cherries in a single layer. Spoon Custard Filling on top of cherries, smoothing flat. Tap pan on a kitchen towel-lined counter

3 times to release air bubbles. Using a paring knife, trim dough to $\frac{1}{8}$ inch above Custard Filling.

8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough in pan with egg wash. Place 9-inch square on top, gently pressing flat onto filling and around edges to seal. Brush dough with egg wash.

9. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake until top is deep golden brown and a wooden pick inserted in top (but not in filling) comes out clean, about 30 minutes more, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Cover and refrigerate for 4 hours or up to overnight. Just before serving, garnish with confectioners' sugar, if desired. Refrigerate in an airtight container for up to 4 days.

DRUNKEN CHERRIES

Makes 3 cups

- $\frac{2}{3}$ cup (133 grams) granulated sugar
- $\frac{2}{3}$ cup (160 grams) cherry liqueur*
- 2 tablespoons (6 grams) orange zest
- 3 cups (420 grams) fresh or frozen sweet dark cherries, pitted

1. In a small saucepan, heat sugar, liqueur, and orange zest over low heat, stirring constantly, until sugar dissolves. Add cherries, and cook until softened, 3 to 5 minutes. Pour into a medium bowl; Cover and refrigerate for up to 4 hours.

2. Strain cherries through a fine-mesh sieve, and roughly chop.

*We used Luxardo.

CUSTARD FILLING

Makes 6 cups

- 5 cups (1,200 grams) whole milk, divided
- $\frac{1}{2}$ cup (65 grams) custard powder
- 1 cup (200 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (6 grams) vanilla bean paste

1. In a medium bowl, whisk together $\frac{1}{2}$ cup (120 grams) milk and custard powder until smooth.

2. In a medium saucepan, heat sugar, salt, vanilla bean paste, and remaining $4\frac{1}{2}$ cups (1,080 grams) milk over medium heat until steaming. (Do not boil.) Slowly whisk hot sugar mixture into custard powder mixture. Return mixture to saucepan, and cook, whisking constantly, until mixture thickens and gently boils, 9 to 11 minutes. Remove from heat, and pour into a medium heatproof bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Let stand until completely cool, about 1 hour. Whisk thoroughly before using.

CUSTARD CRÈME COOKIES

Makes 13 sandwich cookies

In the United Kingdom, these cookies are as beloved as Oreos or Oatmeal Cream Pies are in the United States. One bite of these, and you'll understand the fanfare. Custard powder makes the butter-rich shortbread dough even richer. We sandwiched these ornate cookies with a custard powder buttercream, driving home that custard flavor.

- 1 cup (227 grams) unsalted butter, softened
 - $\frac{2}{3}$ cup (133 grams) granulated sugar
 - 1 teaspoon (4 grams) vanilla extract
 - $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt
 - 2 $\frac{1}{2}$ cups (292 grams) all-purpose flour
 - $\frac{1}{2}$ cup (65 grams) custard powder
- Vanilla Bean Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, vanilla, and salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl.

2. In a medium bowl, whisk together flour and custard powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until dough begins to clump together. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate until chilled, about 1 hour.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

4. On a lightly floured surface, roll dough to $\frac{1}{8}$ -inch thickness. Using a 3-inch fluted round cutter, cut dough,

rerolling scraps as necessary, and place 1 inch apart on prepared pans. Using desired cookie stamp* dipped in flour, firmly press dough. (Work quickly so dough does not get warm and sticky.) Freeze until firm, about 10 minutes.

5. Bake until edges are beginning to brown, 10 to 12 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

6. Spoon Vanilla Bean Buttercream into a pastry bag; cut a $\frac{3}{4}$ -inch opening in tip. Pipe 2 tablespoons (26 grams) buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream.

*We used Nordic Ware's Geo Cookie Stamps.

VANILLA BEAN BUTTERCREAM

Makes 2 cups

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{1}{4}$ cup (33 grams) custard powder
- 1 teaspoon (6 grams) vanilla bean paste
- 2 cups (240 grams) confectioners' sugar
- 1 tablespoon (15 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 2 to 3 minutes. Beat in custard powder and vanilla bean paste. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add cream; increase mixer speed to medium-high, and beat until light and airy, 1 to 2 minutes. Use immediately.



NO-CHURN CUSTARD ICE CREAM

Makes 6 cups

Something this good shouldn't be this easy—but you can consider the wait time for this custard ice cream to freeze as your hard work paying off. An irresistible combination of sweetened condensed milk, custard powder, and cream, this no-churn decadence is worth screaming over.

- 2 cups (480 grams) cold heavy whipping cream
- 2 tablespoons (24 grams) granulated sugar
- 2½ teaspoons (15 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- 1 (14-ounce) can (396 grams) sweetened condensed milk
- 1 tablespoon (8 grams) custard powder

1. Gently wrap a 10x5-inch loaf pan in plastic wrap, and place in freezer.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, sugar, vanilla, and salt at medium-high

speed until medium-stiff peaks form, 4 to 6 minutes.

3. In a medium bowl, stir together sweetened condensed milk and custard powder. Fold in one-third of whipped cream mixture. Fold in remaining whipped cream mixture just until combined. Pour into prepared pan. Cover and freeze overnight.

4. Let stand at room temperature until slightly softened before serving, about 5 minutes.

NANAIMO CUSTARD CAKE

Makes 1 (7-inch) cake

Meet the layer cake that defies gravity and expectations. This stunner is inspired by Nanaimo bars, the Canadian dessert comprised of a chocolate cookie and coconut crumb crust, custard filling, and ganache topping. Coconut-cocoa cookie crumbs offer crunch, and the tender chocolate cake serves as a delicious sponge for a Coconut Simple Syrup. But the real star is the velvety Custard Buttercream, an inside-out ode to the iconic Nanaimo custard powder filling.

- ⅓ cup (25 grams) Dutch process cocoa powder
- ¼ cup (60 grams) boiling water
- 4 ounces (113 grams) 70% cacao bittersweet chocolate, melted
- ⅓ cup (76 grams) unsalted butter, melted
- 6 large eggs (300 grams)
- 1 cup (200 grams) granulated sugar*
- 1 cup (125 grams) cake flour
- 3 tablespoons (24 grams) cornstarch
- ½ teaspoon (2.5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- Coconut Simple Syrup (recipe follows)
- Custard Buttercream (recipe follows)
- Coconut Cookie Crumbs (recipe follows)

1. Preheat oven to 350°F (180°C). Spray bottom of an 18x13-inch rimmed baking sheet with cooking spray. Line pan with parchment paper.
2. In a medium bowl, whisk together cocoa and ¼ cup (60 grams) boiling water until dissolved. Add melted chocolate and melted butter, and whisk until smooth.
3. In the heatproof bowl of a stand mixer, whisk together eggs and sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 110°F (43°C), about 5 minutes.
4. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until thick and tripled in volume, about 3 minutes. Add 2 cups (80 grams) egg mixture to chocolate mixture, and whisk until combined; set aside.
5. In a small bowl, sift together flour, cornstarch, baking powder, and salt. Using a large balloon whisk, gently fold flour mixture into remaining egg mixture in three additions just until combined. Fold in chocolate mixture in two additions. Using



an offset spatula, quickly and gently spread batter in prepared pan with as few strokes as possible.

6. Bake until cake springs back when lightly pressed, 10 to 12 minutes. Let cool completely in pan.

7. Loosen cooled cake from sides of pan, if needed. Using a serrated knife, cut into 4 (12x4-inch) rectangles. (You will have some cake edges left over.) (Be sure to cut through parchment as well; use scissors if needed). Brush with Coconut Simple Syrup. Spread $\frac{3}{4}$ cup (180 grams) Custard Buttercream on each rectangle. Top each rectangle with $\frac{1}{3}$ cup (43 grams) Coconut Cookie Crumbs, pressing lightly into buttercream.

8. Starting with one short side, roll up 1 rectangle, jelly roll style, using parchment to help, if needed. (If it cracks slightly, it's OK; it will not affect final cake.) Place in center of a cake plate, and discard parchment. Carefully wrap a second rectangle around center roll, using parchment to help; discard parchment. Repeat with remaining rectangles, creating a spiral. Using a serrated knife, trim end of final piece at an angle to make it flush with outer edge of cake.

9. Spread remaining Custard Buttercream on top and sides of cake. Top with remaining Coconut Cookie Crumbs as desired. Cover and refrigerate for at least 1 hour. Serve cold or at room temperature.

**We used C&H® Granulated Sugar.*

COCONUT SIMPLE SYRUP

Makes about $\frac{1}{2}$ cup

- $\frac{1}{4}$ cup (50 grams) granulated sugar
- $\frac{1}{4}$ cup (60 grams) water
- $\frac{1}{4}$ teaspoon (1 gram) coconut extract

1. In a small saucepan, cook sugar and $\frac{1}{4}$ cup (60 grams) water over medium heat, stirring frequently, until sugar dissolves. Remove from heat, and stir in coconut extract. Let cool completely before using.

CUSTARD BUTTERCREAM

Makes about 6 cups

- 2 cups (454 grams) unsalted butter, softened
- $\frac{1}{2}$ cup (65 grams) custard powder

- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- 1 (2-pound) bag (907 grams) confectioners' sugar
- $\frac{1}{2}$ cup (120 grams) cold heavy whipping cream
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- $\frac{1}{4}$ teaspoon coconut extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, custard powder, and salt at medium speed until well combined and smooth, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with cold cream, about 1 tablespoon (15 grams) at a time, beating until combined after each addition. Beat in extracts. Increase mixer speed to medium, and beat until smooth and fluffy, 1 to 2 minutes.

COCONUT COOKIE CRUMBS

Makes about $1\frac{1}{2}$ cups

- 1 cup (95 grams) shortbread cookie crumbs
- $\frac{1}{3}$ cup (33 grams) sweetened flaked coconut
- 2 tablespoons (24 grams) granulated sugar
- 2 tablespoons (16 grams) all-purpose flour
- 2 tablespoons (10 grams) Dutch process cocoa powder
- $\frac{1}{4}$ teaspoon kosher salt
- 2 tablespoons (28 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

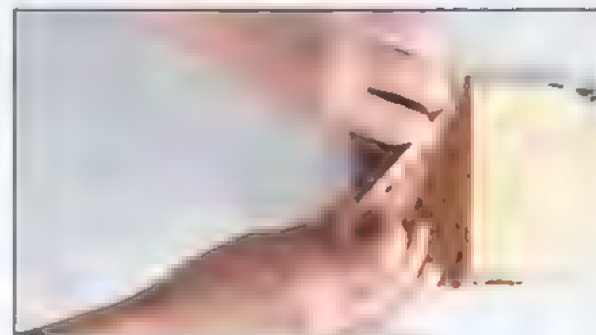
2. In a medium bowl, stir together shortbread crumbs, coconut, sugar, flour, cocoa, and salt. Add melted butter, and stir until well combined. Pour onto prepared pan, and firmly press into an 8x6-inch rectangle (about $\frac{1}{4}$ inch thick).

3. Bake until fragrant, 10 to 12 minutes. Let cool completely on pan. Break into crumbs, with largest pieces being $\frac{1}{2}$ -inch in size. Store in an airtight container until ready to use.

HOW TO MAKE VERTICAL CAKE LAYERS



1. Using a serrated knife, cut into 4 (12x4-inch) rectangles. (You will have some cake edges left over.) (Be sure to cut through parchment as well; use scissors if needed). Brush with Coconut Simple Syrup. Spread $\frac{3}{4}$ cup (180 grams) Custard Buttercream on each rectangle. Top each rectangle with $\frac{1}{3}$ cup (43 grams) Coconut Cookie Crumbs, pressing lightly into buttercream.



2. Starting with one short side, roll up 1 rectangle, jelly roll style, using parchment to help, if needed. (If it cracks slightly, it's OK; it will not affect final cake.) Place in center of a cake plate, and discard parchment.



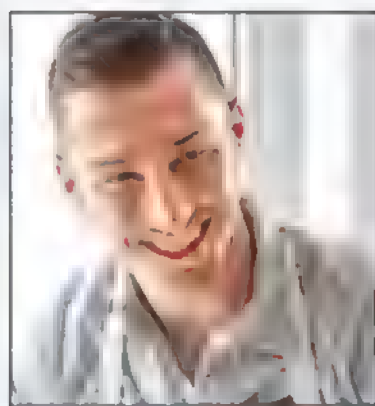
3. Carefully wrap a second rectangle around center roll, using parchment to help; discard parchment. Repeat with remaining rectangles, creating a spiral. Using a serrated knife, trim end of final piece at an angle to make it flush with outer edge of cake. ■



Around the World with **HONEY CAKES**

FROM THE GINGERBREAD-LIKE HONEY CAKES OF BRAZIL TO THE HONEY-SOAKED FARINA CAKE OF EGYPT, WE'RE EXAMINING FOUR CLASSIC HONEY CAKES AND THE PLACES THEY CALL HOME





JAKE COHEN

ON HONEY CAKE

something sweet portends having a sweet year. Apples and honey are classic sweet things we incorporate into the many meals. In my nontraditional twist, I envisioned a honey cake with the added value of caramel apples.”

HONEY HERITAGE

“Honey cakes are really a part of the Ashkenazi Jewish tradition. In Eastern Europe, where the Ashkenazi people lived, it was common for bakers to sweeten their pastries with honey. Because, before there was sugar, there was honey, which was much easier to get and use. And then, wherever the Jews have gone, like the US, there’s been local honey on hand.”

FOOD THAT BINDS

“When we think of food and Judaism, so much of it is tied to gathering with your loved ones. Rosh Hashanah is one of the most important times for Jewish families to gather, a beautiful moment to wish the ones close to you future prosperity, joy, and hope. Even though I’m secular, being Jewish is a huge part of who I am, defining the way I am, the way I eat, and the way I cook. To me, this recipe and the others in my cookbook, *Jew-ish*, are a way to preserve my heritage. It’s a love letter to growing up Jewish and then how I’ve taken the identity and made it my own.”

The author of the new cookbook *Jew-ish: A Cookbook: Reinvented Recipes from a Modern Mensch* offers some sweet insight and a sweeter recipe for his Rosh Hashanah-ready Apples and Honey Upside-Down Cake

ROSH HASHANAH ROOTS

“Honey cake, and the traditions surrounding Rosh Hashanah, feels especially important to secular Jews like myself. We don’t necessarily keep with all the traditions, but when it comes to high holy days, like Rosh Hashanah, those are the most important days of the year. Whether you’re religious or nonreligious, you still celebrate them no matter what. Rosh Hashanah, as the celebration of the new year, is full of symbolism. Eating

APPLES AND HONEY UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Recipe by Jake Cohen

There are two reasons to make an upside-down cake: One, to highlight ripe seasonal fruit by slowly caramelizing it and then covering it in a cake batter that will soak up all its bubbling juices. Two, because you just cannot be bothered to make a layer cake with the headache of all the cooling, frosting, and decorating. I’ll be completely honest: I teeter between the two. While I love the seasonality of alternating among rhubarb, blueberries, peaches, plums, apples, and fall squashes throughout the year, I also love that the whole thing just gets flipped out of one pan and I’m done. Sure, these two reasons hold for this apple-studded beauty, but there’s a third: I needed a dessert to serve at Rosh Hashanah. To add another layer of Judaism, the apples are topped with a rich honey cake batter to keep with the holiday motif. Served warm, saturated in browned butter and caramel, this dessert will flip anything you knew about honey cake upside down—literally.

Nonstick cooking spray, for greasing

- 3 small Honeycrisp apples (453 grams), cored and sliced into 8 wedges each
- $\frac{3}{4}$ cup (150g) granulated sugar
- 3 tablespoons (45 grams) water
- 1 cup (227 grams) unsalted butter

- 1 cup (336 grams) honey, plus more for garnish (optional)
- $\frac{3}{4}$ cup (180 grams) whole buttermilk, room temperature
- 2 large eggs (100 grams), room temperature
- $\frac{1}{2}$ cup (100 grams) firmly packed dark brown sugar
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (270 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (1 gram) freshly grated nutmeg
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- Whipped cream, for garnish (optional)

1. Preheat the oven to 350°F (180°C). Line a high-sided (no less than 2½ inches high) 9-inch round cake pan with parchment paper cut to fit and grease with cooking spray.
2. Line the bottom of the prepared pan with apple wedges, arranging them in concentric circles, then shingle any remaining slices in the center.
3. In a medium saucepan, combine the granulated sugar with 3 tablespoons (45 grams) water. Cook over medium-high heat, shaking the pan as needed, until an amber caramel forms, 6 to 8 minutes. Immediately pour the caramel over the apples in an even layer.
4. In another medium saucepan, melt the butter over medium heat. Cook, stirring

continuously, until browned and nutty in aroma, 6 to 8 minutes. Pour the melted butter into a heatproof large bowl and let cool slightly, then whisk in the honey, buttermilk, eggs, brown sugar, and vanilla until smooth.

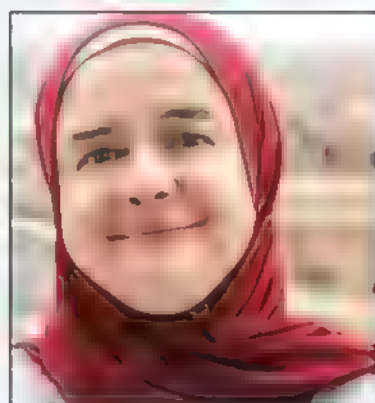
5. In a medium bowl, whisk together the flour, salt, cinnamon, nutmeg, baking powder, and baking soda to combine. Add the dry ingredients to the wet ingredients in three additions and fold until just incorporated after each. Pour the batter over the caramel-coated apples. Bake for 1 hour 10 minutes to 1 hour 20 minutes, until the top is golden and a toothpick inserted into the center comes out clean. Cover with foil after 1 hour to prevent excess browning, if needed.

6. Let cool in the pan for 10 minutes, then run a paring knife around the edge of the cake. Place a plate over the cake pan and invert them together, then lift off the pan and remove the parchment. Let the cake cool slightly, then serve warm. Top with whipped cream and drizzle with honey, if desired.

Excerpted from Jew-ish: A Cookbook: Reinvented Recipes from a Modern Mensch © 2021 by Jake Cohen. Photography © 2021 by Matt Taylor-Gross. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.







AMIRA IBRAHIM

ON BASBOUSA



The Egyptian baker and cook behind the blog Amira's Pantry shares her recipe and story behind the classic Egyptian honey cake

AN EGYPTIAN CLASSIC

"Basbousa is one of the earliest traditional desserts that kids can try, as it is easy to chew on. So, I probably started enjoying basbousa when I was 2 or 3 years old. In Egypt, everybody tries to make the perfect basbousa at home. My first attempt was about 17 years ago, and I've been baking it ever since."

GATHERINGS AND RAMADAN

"Honey is enjoyed in Egypt by everyone, as it is one of the main things to eat with Egyptian *feteer* (a layered baked pastry that is very common). Basbousa itself has always been tied to happy moments and special occasions—like Ramadan gatherings, taking it as a gift when visiting family and friends, enjoying it during family gatherings on Eid, and sometimes, it is served during wedding parties as well. Basbousa is enjoyed year-round but especially during the holy month of Ramadan, when classic desserts have a special place on the table."

TRICKS OF THE TRADE

"I would say basbousa is common in both bakeries and at home, but many give up trying after a couple of fails and they turn to get it from bakeries, as it is widely available and not that expensive. Basbousa needs a bit of patience to get the hang of it. Sometimes, it will not come out perfect, but promise it will be tasty. It is really easy to master—just give it a couple of tries and do not give up."

BASBOUSA

Makes 1 (9-inch) cake

Recipe by Amira Ibrahim

Basbousa, an Egyptian semolina cake with yogurt, is one of the best Egyptian desserts that comes out fairly quickly. It's a one-bowl, mix-and-dump kind of recipe, yet it's hard to perfect. An authentic Egyptian basbousa recipe should be soft and stay soft. A delicious coconut, yogurt, and semolina/farina cake gets sprinkled with nuts and drizzled with syrup to add the final seal of perfection. "Basbousa"/"basboosa" is also a term in the Middle East that refers to a very sweet semolina cake. In Arabic, we can call our loved ones "basbousa"; I sometimes call my little kid "basbousty," which means "my basbousa," or "my sweet."

- ½ cup (113 grams) plus 1 tablespoon (14 grams) ghee, divided
- ½ tablespoon (10 grams) tahini
- 1½ cups (306 gram) farina*
- ½ cup (116 grams) granulated sugar
- ½ cup (42 grams) unsweetened flaked coconut (optional; see Note)
- ½ tablespoon (6 grams) baking powder
- 1 tablespoon (21 grams) honey
- ½ cup (97 grams) plain yogurt

- ½ cup (71 grams) whole raw almonds (optional)

Syrup (recipe follows)

1. Position oven racks in center and top third of oven. Preheat oven to 350°F (180°C). Brush a 9-inch round cake pan with 1 tablespoon (14 grams) ghee and tahini.
2. In a deep large bowl, stir together farina, sugar, coconut (if using), and baking powder until well combined.
3. In a small saucepan, melt remaining ½ cup (113 grams) ghee over medium heat. Stir in honey until combined. Pour ghee mixture into farina mixture, and stir together until well combined. Stir in yogurt until well combined. Spread batter into prepared pan. Arrange almonds (if using) on top as desired.
4. Bake on center oven rack until edges start to brown, about 10 minutes. Move to upper oven rack, and bake until golden brown, 15 to 20 minutes more. Turn oven off.
5. Immediately pour Syrup over cake, and cover with foil. Place in oven for 5 to 10 minutes. Remove from pan, and serve warm.

*We used Cream of Wheat.

Notes: Using flaked coconut is optional. If you do not like it, omit it and proceed with the recipe as directed. However, we highly recommend adding 3 to 4 tablespoons (15 to 20 grams) flaked coconut, as coconut helps with the texture and you will not taste such a small amount.

SYRUP

Makes about 1 cup

- 1 cup (200 grams) granulated sugar
- 1 cup (240 grams) water
- 2 tablespoons (42 grams) honey
- 1 teaspoon (5 grams) fresh lemon juice
- ½ teaspoon (2 grams) vanilla extract

1. In a small saucepan, combine sugar, 1 cup (240 grams) water, honey, lemon juice, and vanilla, and bring to a boil over medium heat, stirring occasionally. Reduce heat to medium-low, and cook for 10 minutes. Remove from heat, but leave in saucepan to help keep syrup warm.

Notes: It is best to make the Syrup when the Basbousa is moved to bake in the top third of the oven.

You can flavor the syrup with vanilla extract as directed, or try a cinnamon stick, rose water, orange blossom water, or without any extra flavorings.



ASHA SHIVAKUMAR

ON SOUTH INDIAN HONEY CAKE



The author of *Masala & Meatballs: Incredible Indian Dishes with an American Twist* tells the story of the vibrant honey-soaked South Indian honey cake

IYENGAR INFLUENCE

"It's one of South India's favorite cakes. It originates with one of the original Iyengar bakeries, businesses run by the Iyengar people and known for the quality, freshly baked breads. These bakeries were opened in the late 1800s and took many baking traditions from the British. It's a simple British white cake, but the owners brought their own touch by adding orange, honey, cardamom, and coconut, which is very popular in India."

SWEET MEDICINE

"In South India, we don't often bake with honey. It's viewed more as a medicinal product. I remember my grandmother giving it to me for my sore throat. She'd mix honey, turmeric, and ground pepper and serve it to me in a teaspoon. What makes this cake really special is that we soak it with honey rather than baking it with honey. When you combine orange juice and honey, it becomes this wonderful, floral syrup that makes this cake so special."

A CAKE FOR ALL OCCASIONS

"With my cookbook, I wanted to show all the different facets of Indian cooking and baking. It's not fusion—it's the authentic food you would find in India but made accessible. And this cake has become one of the most popular recipes from the book, not just with bakers but with my family. It's the cake for every birthday. My two sons have asked for it, my husband asks for it; everyone loves it."

HONEY CAKE

Makes 1 (8-inch) cake

Recipe by Asha Shivakumar

This is a very popular South Indian cake found in bakeries. It almost tastes the same and is an absolute favorite among friends, too. If you love honey and coconut, this might be something you will fall in love with. This sponge cake is doused with orange, honey, and cardamom syrup, and it sits with the sweet syrup on top, slowly getting soaked in. The more it soaks, the better it gets.

Syrup:

- 1½ cups (360 grams) water
- 1 cup (65 grams) unsweetened flaked coconut
- 1 cup (320 grams) orange blossom honey
- ¼ cup (60 grams) fresh orange juice
- Drop of red food coloring (optional)

- Drop of orange food coloring (optional)
- ½ teaspoon (1 gram) ground cardamom

Cake:

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- ¼ cup (60 grams) whole milk, room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (240 grams) all-purpose flour
- 1 tablespoon (8 grams) baking powder
- ¼ teaspoon kosher salt

1. Preheat oven to 325°F (170°C). Spray an 8-inch square baking pan with baking spray with flour.
2. For syrup: In a medium saucepan, stir together 1½ cups (360 grams) water, coconut, honey, orange juice, and food colorings (if using). Bring to a boil over medium

heat and simmer for 10 minutes. Remove from heat, and stir in cardamom. Let cool.

3. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until light and fluffy. Add sugar, ¼ cup (50 grams) at a time, beating well after each addition. Add eggs, one at a time, beating until combined after each addition. Add milk and vanilla in a slow, steady stream, beating until combined.

4. In a medium bowl, whisk together flour, baking powder, and salt. Fold flour mixture into butter mixture. (Do not overmix.) Pour into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Let cool in pan for 20 minutes.

6. Using a wooden pick, pierce warm cake all over. Stir syrup, and pour it over cake. Let stand for at least 2 hours before serving.









ROSANA MCPHEE

ON PÃO DE MEL

Rosana McPhee, a Brazilian ex-pat located in the United Kingdom, offers a glimpse into the history of pão de mel and a recipe from her blog, Hot & Chili

BRAZILIAN BEGINNINGS

"I'm Brazilian, but I've been living in England for the past 30 years. I started my blog as a way to collect all the recipes I used to make with my mother. I was the youngest of four, and I grew up sitting on the counter, helping her in the kitchen. My mother wanted me to be a good cook—but my grandmother was the baker. She was half-German and half-Brazilian, and she had a very old cookbook that she used for pão de mel. So, we've always been baking it."

PÃO DE MEL (BRAZILIAN SPICED CHOCOLATE-HONEY CAKES)

Makes 20 to 22 (3-inch) cakes

Recipe by Rosana McPhee

These mini cakes are a Brazilian version of European gingerbread but covered with melted chocolate to prolong the flavor and moisture. Brazil is a melting pot of diverse nationalities, and while gingerbread is usually eaten as a Christmas cookie in Europe, in Brazil, we eat our version—pão de mel—any time of the year. Nowadays, pão de mel have various types of fillings and toppings but are traditionally covered in dark chocolate—cacao being one of Brazil's important commodities—making them interesting for party decorations, gifts, souvenirs, or simply served as tea cakes. They are found with ease in Brazil, as they are commonly homemade. This particular recipe makes very fluffy and moist cakes.

- 2 cups (280 grams) all-purpose flour
- ½ cup (60 grams) Dutch process cocoa powder
- 1½ teaspoons (3 grams) ground cinnamon
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1 gram) ground cloves
- ¼ teaspoon kosher salt
- ¼ teaspoon ground nutmeg

- ⅛ teaspoon ground ginger (optional)
- 2 large eggs (100 grams), room temperature
- 1 cup (225 grams) whole milk, room temperature
- ½ cup (85 grams) muscovado sugar
- ½ cup (125 grams) honey
- 1 tablespoon (14 grams) unsalted butter, room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 (13.4-ounce) cans (696 grams) dulce de leche
- 2 (42 grams) tablespoons honey
- 17.5 ounces (500 grams) 70% cacao dark chocolate, melted

1. Preheat oven to 400°F (200°C). Butter 20 to 22 muffin pan wells, or butter a 12x8½-inch rimmed baking sheet.
2. In a medium bowl, whisk together flour, cocoa, cinnamon, baking soda, baking powder, cloves, salt, nutmeg, and ginger (if using).
3. In the bowl of a stand mixer fitted with paddle attachment, beat eggs at high speed until very foamy and pale yellow. Add milk, muscovado sugar, honey, butter, and vanilla. Add flour mixture, and beat at medium-low speed until well combined. Spoon batter into prepared wells or prepared baking sheet.
4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes

- for muffin pans or 20 to 25 minutes for baking sheet. Let cool completely in pans.
5. Line a rimmed baking sheet with plastic wrap; place a wire rack on top. Line a baking sheet with parchment paper.
6. If using muffin pans, slice each cake in half horizontally. Spread 2 tablespoons dulce de leche on bottom half of cakes, and cover with top half of cakes. Place on prepared wire rack.
7. If using a baking sheet, using a 3-inch round cutter, cut cake. Spread 2 tablespoons dulce de leche on top of half of cakes, and place remaining cakes on top. Place on prepared wire rack.
8. Pour melted chocolate over cakes until fully covered. (Reuse chocolate collected on baking sheet, if necessary.) Place cakes on parchment-lined pan, and let stand until chocolate is set. Drizzle with remaining dulce de leche.

Notes: Level the cakes in muffin pans, if necessary. As soon as the cakes come out of the oven, take them out of the pans, and place them on a plate. Add another plate on top of them, and settle with a weight for a few moments to ensure their surface level is straight.

It's a nice Brazilian gesture to package up each little cake and give it as a present. 📦

GERMAN GINGERBREAD MEETS BRAZILIAN FLAVORS

"Back in the day, this recipe was very traditional to its European roots, a classic German gingerbread cake. But we kept contributing Brazilian flavors, like dulce de leche and brigadeiro. Brigadeiro is like Brazilian fudge or chocolate truffles. So, basically, we thought, 'Oh, why don't we add a filling to this pão de mel?' In Brazil, everything is chocolate because it's such an important commodity. We like our chocolate."

BAKERY BITE

"It's very common for pão de mel to be found in Brazilian bakeries. We have it with coffee or dessert. The flavor of our pão de mel is very hot, strong, and spicy. We like a little bit more of everything—more chocolate, more spice, just more. I think because we live in a tropical climate, we like to have it taste that way."



4 ways

with a Quarter Sheet Pan

THE QUARTER SHEET PAN IS AN OLD FRIEND TO COOKIES AND CAKES, BUT THERE IS MORE TO THIS PAN THAN MEETS THE EYE. THESE FOUR RECIPES SHOWCASE THE POTENTIAL OF THIS SEEMINGLY ORDINARY TOOL, CREATING CROWD-FAVORITES, FROM CUSTOMIZABLE MORNING PANCAKES TO A PARTY-WORTHY BANANA SPLIT.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY BECCA CUMMINS
FOOD STYLING BY MEGAN LANKFORD / STYLING BY DOROTHY WALTON



Cheddar-Jalapeño-
Green Onion Biscuits
page 76





Sheet Pan Pancakes
page 78





SPRUCE UP YOUR SPLIT

We made this split with all the traditional flavors—but you could easily adapt it to your favorites. Any fruit preserves or jam can be swirled into the filling, from grape to blueberry. Speaking of fruit, this banana split could become a full on strawberry split by swapping out the sliced bananas for sliced strawberries. You can also make this recipe gluten-free by swapping waffle cones for gluten-free sugar cones in the crust. We tested both ways, and they worked beautifully!





CHEDDAR-JALAPEÑO-GREEN ONION BISCUITS

Makes 12 biscuits

For a no-fuss recipe packed with flavor, these mildly spicy biscuits deliver. Using the sheet pan as your server, a dozen flaky biscuits go from the oven to the party in no time. Staying in? Freeze separated biscuits in an airtight container; reheat one in the microwave for breakfast in seconds.

- 4 cups (500 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1½ tablespoons (22.5 grams) baking powder
- 1 tablespoon (9 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 cup (227 grams) cold unsalted butter, cubed
- 1 cup (113 grams) shredded Cheddar cheese, divided
- ½ cup (35 grams) sliced green onion, plus more for sprinkling
- ¼ cup (50 grams) seeded diced fresh jalapeño
- 1½ cups (360 grams) cold whole buttermilk
- 1 tablespoon (14 grams) salted butter, melted

Softened butter, to serve

1. Preheat oven to 425°F (220°C). Line a 13x9-inch rimmed baking sheet with parchment paper.

2. In a large bowl, whisk together flour, sugar, baking powder, salt, and baking soda. Add cold butter, tossing to coat. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly and butter is pea-size. Stir in ¾ cup (85 grams) cheese, green onion, and jalapeño. Add cold buttermilk, and stir with a fork until a shaggy dough forms.

3. Turn out dough onto a lightly floured surface, and pat into a 9-inch square (about 1 inch thick). (Dough will be crumbly.) Using a bench scraper, cut

dough into fourths. Stack fourths, and pat or roll into a 9-inch square. Repeat procedure twice. Gently pat dough into a 12x7½-inch rectangle. Using a bench scraper or knife, cut rectangle into 12 (3x2½-inch) rectangles. Place ¼ inch apart on prepared pan. Freeze for at least 15 minutes.

4. Brush tops of dough with melted butter.

5. Bake for 15 minutes. Sprinkle with remaining ¼ cup (28 grams) cheese, and bake until an instant-read thermometer inserted in center registers 200°F (93°C), 10 to 15 minutes more. Sprinkle with green onion. Let cool on pan for 5 minutes. Serve warm with softened butter.

CITRUS MERINGUE ROULADE (CITRUS BRAZO DE MERCEDES)

Makes 6 to 8 servings

The brazo de Mercedes is a traditional Filipino dessert that changes the game for roulade, subbing out a genoise or a sponge cake base for a delicate and marshmallow-like meringue. This jelly roll-style cake is an all-time favorite in the Philippines, and with a melt-in-your-mouth meringue and rich custard filling, it's not hard to see why. You'll use seven eggs, separated, in this recipe, with the whites going into the cake and the yolks going into the custard filling.

- 7 large egg whites (210 grams), room temperature
- $\frac{3}{4}$ teaspoon (2 grams) cream of tartar
- $\frac{1}{8}$ teaspoon kosher salt
- $\frac{2}{3}$ cup (133 grams) granulated sugar*
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- 3 tablespoons (21 grams) confectioners' sugar, divided
- Citrus Custard Filling (recipe follows)
- Garnish: confectioners' sugar, orange zest

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; lightly spray parchment.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-low speed until soft peaks form, 5 to 6 minutes. With mixer on low speed, add granulated sugar in a slow, steady stream, beating until combined (about 3 minutes total). Increase mixer speed to medium, and beat until thick, shiny, and no longer gritty when rubbed between 2 fingers and stiff peaks form, 5 to 10 minutes, stopping to scrape sides of bowl halfway through mixing. Add vanilla, and beat at medium-high speed until combined, about 30 seconds. Spread meringue into prepared pan, smoothing top with a large offset spatula.

3. Bake until meringue is set and top is light golden brown, 20 to 23 minutes. (Meringue will be very puffy in oven but will deflate while cooling.) Let meringue

cool in pan for 5 minutes; dust top with 1 tablespoon (7 grams) confectioners' sugar.

4. Meanwhile, sift remaining 2 tablespoons (14 grams) confectioners' sugar into a 13x9-inch rectangle on a clean kitchen towel. Using a small knife, carefully loosen edges of meringue from pan, and invert onto prepared towel; gently peel off parchment, and discard. Using a greased serrated knife, gently trim edges.

5. Working quickly, dollop and spread Citrus Custard Filling on top of meringue, leaving a $\frac{1}{2}$ -inch border around edges. Starting at one short side and using towel to help support, gently roll up meringue, jelly roll style. (It's OK if there are some small cracks in your meringue.) Place, seam side down, on a serving plate; garnish with confectioners' sugar and orange zest, if desired. Serve immediately.

**We used C&H® Granulated Sugar.*

CITRUS CUSTARD FILLING

Makes about 1 cup

- $\frac{3}{4}$ cup (230 grams) sweetened condensed milk
- 7 large egg yolks (130 grams), room temperature
- 1 teaspoon (2 grams) packed lemon zest
- 1 teaspoon (2 grams) packed orange zest
- $\frac{1}{4}$ teaspoon kosher salt
- 2 tablespoons (30 grams) water
- 1 teaspoon (3 grams) cornstarch

1. In a medium heatproof bowl, place a fine-mesh sieve.

2. In a small saucepan, whisk together condensed milk, egg yolks, lemon zest, orange zest, and salt.

3. In a small bowl, whisk together 2 tablespoons (30 grams) water and cornstarch until smooth and well combined; whisk into condensed milk mixture. Cook over medium heat, whisking frequently, until thickened and beginning to boil. Cook, whisking constantly, for 1 minute. Strain through prepared sieve into bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming, and let stand at room temperature until ready to use.



SHEET PAN PANCAKES

Makes 12 servings

Flipping pancakes out of a hot buttered pan one by one has been replaced with sitting down and enjoying breakfast with the family. With our simple sheet pan recipe, create an entire batch of pancakes ahead of time and cut individual servings at the table. Top them with your favorite pancake accoutrements or fold fruits, nuts, or chocolate chips into the batter for a personal spin.

- ½ cup (57 grams) plus 2 tablespoons (28 grams) unsalted butter, melted and divided
- 2 cups (250 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (480 grams) whole buttermilk, room temperature
- 2 large eggs (100 grams), room temperature
- Softened unsalted butter and maple syrup, to serve

1. Preheat oven to 425°F (220°C). Brush a 13x9-inch rimmed baking sheet with 1 tablespoon (14 grams) melted butter.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, salt, and vanilla.
3. In a medium bowl, whisk together buttermilk, ¼ cup (57 grams) melted butter, and eggs. Stir buttermilk mixture into flour mixture just until combined. (Batter will not be smooth.) Spread batter into prepared pan.
4. Bake until edges are golden brown, about 8 minutes. Increase oven temperature to broil. Brush top of pancake with remaining 1 tablespoon (14 grams) melted butter. Broil until golden and edges are crisp, about 3 minutes. Serve warm with softened butter and maple syrup.

PRO TIP

Add 2 cups (340 grams) fresh blueberries to your batter before baking for a fruity twist on a classic pancake.

SHEET PAN BANANA SPLIT

Makes 8 servings

This make-ahead dessert is the ultimate party trick. With all the components of a banana split—jammy strawberry preserves, fresh bananas, rich ganache, and a buttery Waffle Cone Crust—packed into ready-made servings, you'll be the magician of the kitchen with one swing of the freezer door.

- 8 ounces (226 grams) cream cheese, softened
- ½ cup (100 grams) granulated sugar
- ¾ cup (240 grams) strawberry preserves, divided
- ½ teaspoon (2 grams) vanilla extract
- 1 cup (240 grams) cold heavy whipping cream
- 3 large bananas (575 grams), sliced
- 2 to 3 drops red liquid food coloring
- Waffle Cone Crust (recipe follows)
- Chocolate Ganache (recipe follows)
- Sweetened Whipped Cream (recipe follows)
- Garnish: chocolate shavings, banana slices, maraschino cherries, roasted peanuts, crumbled waffle cones, rainbow sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 1 minute. Add sugar, and beat at medium speed until smooth. Beat in ½ cup (160 grams) preserves and vanilla until combined. Transfer to a large bowl.
2. Clean bowl of stand mixer. Using the whisk attachment, beat cold cream at medium speed until thickened. Slowly increase mixer speed to medium-high, and beat until stiff peaks form, about 3 minutes. Using a whisk, fold about one-third of whipped cream into cream cheese mixture by hand until combined. Fold in food coloring and remaining whipped cream until no streaks remain. Set aside.
3. In bottom of Waffle Cone Crust, pour Chocolate Ganache. Freeze until set, about 5 minutes.
4. Arrange a single layer of banana slices, cut side down, on top of ganache. Spoon cream cheese mixture over bananas, spreading with an offset spatula. Dollop remaining ¼ cup (80 grams) preserves, 1 teaspoon (7 grams) at a time, on top of cream cheese mixture. Using a wooden pick, gently swirl preserves into cream cheese mixture. Freeze until set, about

6 hours or up to overnight.

5. Let stand at room temperature for 10 minutes. Top with Sweetened Whipped Cream. Garnish with chocolate shavings, banana, cherries, peanuts, crumbled waffle cones, and sprinkles, if desired.

WAFFLE CONE CRUST

Makes 1 (13x9-inch) crust

- 3 cups (180 grams) crushed waffle cones* (about 18 cones)
- ⅔ cup (150 grams) unsalted butter, melted
- ¼ cup (55 grams) firmly packed dark brown sugar
- ¾ teaspoon (2.25 grams) kosher salt

1. Preheat oven to 275°F (135°C). Line a 13x9-inch rimmed baking sheet with parchment paper.
2. In a large bowl, stir together all ingredients. Press mixture into bottom and up sides of prepared pan.
3. Bake until set and fragrant, 18 to 20 minutes. Let cool completely on a wire rack.

**We used Joy Classic Waffle Cones.*

CHOCOLATE GANACHE

Makes 1 cup

- ⅔ cup (113 grams) chopped 60% cacao dark chocolate
- ½ cup (120 grams) heavy whipping cream

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium-low heat just until bubbles form around edges of pan. (Do not boil.) Pour hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until well combined. Use immediately.

SWEETENED WHIPPED CREAM

Makes 3 cups

- 1½ cups (360 grams) cold heavy whipping cream
- 1 tablespoon (12 grams) granulated sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium speed. Gradually add sugar, beating until medium-stiff peaks form, 2 to 3 minutes. ☐



POKE CAKE SUMMER

JUSTIN BURKE, FOOD WRITER AND PROFESSIONAL BAKER, GIVES HIS
FAVORITE NOSTALGIC DESSERT, THE TENDER, INFUSED POKE CAKE,
A MODERN UPGRADE

BY JUSTIN BURKE

Growing up, I firmly believed a summer potluck had to include a poke cake: thick slices of cold, white cake poked with holes and soaked with cherry Jell-O, all topped with Dream Whip. These vibrant color-laced cakes were like magic to me. The simplicity of boxed mixes combined to make a flavorful and colorful cake impressed my young mind—and most of America's homes from the 1970s to the mid-1990s. After a brief hiatus, the vintage holey cakes are making a comeback but with less emphasis on flavored gelatin or sweetened condensed milk. Today's poke cakes are filled with bolder flavors, less concerned with electric colors, and are stubbed with texture to complement the soaked interiors. These recipes are classic layered cakes turned poke cakes for summer celebrations.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY JUSTIN BURKE
FOOD STYLING BY MEGAN LANKFORD / STYLING BY LILY SIMPSON



Strawberries & Cream
Poke Cake
page 86





German Chocolate
Poke Cake
page 85



LANE POKE CAKE

Makes 1 (9-inch) cake

I believe any cake can be turned into a poke cake; you just need to get creative. The lane cake—a gussied-up fruit cake—is typically a white cake layered with bourbon-raisin filling with coconut, pecans, and candied fruit like cherries, and dressed up with a meringue-like frosting. This bourbon-flavored cake is prepared in a smaller pan because of its rich flavors and intense bourbon essence; a small serving is just enough.

- ½ cup (113 grams) unsalted butter, softened
- 1¼ cups (250 grams) granulated sugar
- 4 large egg whites (120 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract*
- ¼ teaspoon (1 gram) almond extract
- 2 cups (250 grams) cake flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (240 grams) whole buttermilk, room temperature

Lane Cake Filling (recipe follows)

Lane Cake Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. With mixer on medium speed, gradually add egg whites, beating well. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture in three additions alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. (Batter will look slightly textured.) Pour into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through cake at 1-inch intervals. Pour warm Lane Cake Filling over warm cake, spreading with an offset spatula and pressing filling into holes. Let cool

completely in pan. Cover and refrigerate for 1 hour.

6. Spread Lane Cake Frosting on top of cooled cake. Using a handheld kitchen torch, carefully brown frosting, if desired. Serve immediately. Cover and refrigerate any leftover cake.

**We used Heilala Pure Vanilla Extract.*

LANE CAKE FILLING

Makes 2½ cups

- 7 tablespoons (98 grams) unsalted butter
- 1 cup (200 grams) granulated sugar
- 7 large egg yolks (130 grams)
- ¾ cup (85 grams) finely chopped toasted pecans
- ½ cup (42 grams) sweetened flaked coconut
- ½ cup (75 grams) raisins
- ¼ cup (45 grams) chopped dried fruit*
- ¼ to ½ cup (60 to 80 grams) bourbon

1. In a medium saucepan, melt butter over medium heat. Whisk in sugar until combined. Whisk in egg yolks until well combined; cook, whisking constantly, until very thick and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C). Remove from heat; stir in pecans, coconut, raisins, dried fruit, and bourbon. Let stand for 5 minutes before using.

**We used dried apricots, but other dried fruit, such as dried cherries, would work as well.*

LANE CAKE FROSTING

Makes 3½ cups

- 1 cup (200 grams) granulated sugar
- ¼ cup (60 grams) water
- 2 tablespoons (30 grams) bourbon
- 3 large egg whites (90 grams)

1. In a medium saucepan, stir together sugar, ¼ cup (60 grams) water, and bourbon. Bring to a boil over high heat. (Do not stir once it starts to boil.) Reduce heat to medium-high, and cook until an instant-read thermometer registers 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until stiff peaks form, about 3 minutes.
3. With mixer on medium-high speed, pour hot sugar mixture into egg whites in a slow, steady stream, avoiding whisk. Beat until frosting cools to room temperature and has a spreadable consistency, 4 to 5 minutes. Use immediately.



HUMMINGBIRD POKE CAKE

Makes 1 (13x9-inch) cake

If you like iconic Southern hummingbird cake, then it's impossible not to like its poke cake sibling: lightly caramelized Pineapple Compote soaked into a mild banana-flavored cake crowned with tangy frosting

3 cups (375 grams) all-purpose flour
2 cups (400 grams) granulated sugar
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1 teaspoon (2 grams) ground cinnamon
1½ cups (336 grams) vegetable oil
1½ cups (341 grams) mashed ripe banana
¾ cup (180 grams) canned crushed pineapple in juice
3 large eggs (150 grams), room temperature
1½ teaspoons (6 grams) vanilla extract
Pineapple Compote (recipe follows)
Cream Cheese Frosting (recipe follows)
Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together flour, sugar, baking soda, salt, and cinnamon.
3. In a medium bowl, whisk together oil, banana, pineapple, eggs, and vanilla until combined. Add oil mixture to flour mixture, stirring just until combined. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through cake at 1-inch intervals. Pour warm Pineapple Compote over cake, spreading with an offset spatula and pressing filling into holes. Let cool completely. Cover and refrigerate for 1 hour.
6. Spread Cream Cheese Frosting onto cooled cake. Refrigerate for 30 minutes. Garnish with pecans, if desired. Cover and refrigerate for up to 2 days.

PINEAPPLE COMPOTE

Makes 3½ cups

½ cup (113 grams) unsalted butter
1 cup (220 grams) firmly packed light brown sugar
¼ teaspoon kosher salt
2½ cups (562 grams) canned crushed

pineapple, drained and juice reserved
1½ tablespoons (12 grams) cornstarch

1. In a medium saucepan, melt butter over medium heat; add brown sugar and salt, and bring to a boil, whisking occasionally. Add pineapple.
2. In a small bowl, whisk together 2 tablespoons (30 grams) reserved pineapple juice and cornstarch. Whisk juice mixture into butter mixture, and bring to a boil over medium heat. Cook, whisking constantly, until cornstarch flavor is cooked out, 2 to 3 minutes. Remove from heat. Use immediately.

CREAM CHEESE FROSTING

Makes about 3 cups

8 ounces (226 grams) cream cheese, softened
½ cup (113 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract
¼ teaspoon kosher salt
1 pound (454 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute. Add vanilla and salt, and beat until combined. Reduce mixer speed to low, and gradually add confectioners' sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute.

GERMAN CHOCOLATE POKE CAKE

Makes 1 (13x9-inch) cake

German chocolate cake is my favorite, but I find it to be a structural challenge—layering delicate chocolate cake and heavy coconut- and pecan-studded filling on top of one another. The poke cake version eliminates the balancing act, spreading the hot caramelized butter filling over one layer and into the poked holes. Rather than covering with chocolate frosting, I piled Unsweetened Whipped Cream on top to cut through the richness of the dark chocolate cake.

2 cups (400 grams) granulated sugar
1½ cups (208 grams) all-purpose flour
1 cup (85 grams) unsweetened cocoa powder

2 teaspoons (10 grams) baking soda
2 teaspoons (6 grams) kosher salt
1 teaspoon (4 grams) baking powder
1 cup (240 grams) whole buttermilk, room temperature
½ cup (112 grams) vegetable oil
2 large eggs (100 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1 cup (240 grams) hot brewed coffee
Coconut-Pecan Filling (recipe follows)
Unsweetened Whipped Cream (recipe follows)
Garnish: unsweetened dark cocoa powder

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together sugar, flour, cocoa, baking soda, salt, and baking powder.
3. In a medium bowl, whisk together buttermilk, oil, eggs, and vanilla. Add buttermilk mixture to flour mixture, whisking until well combined. Add hot coffee in a slow, steady stream, whisking until combined. (Batter will be thin.) Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through cake at 1-inch intervals. Pour warm Coconut-Pecan Filling over cake, spreading with an offset spatula and pressing filling into holes. Let cool completely. Cover and refrigerate for 1 hour.
6. Spread Unsweetened Whipped Cream onto cooled cake. Refrigerate for 30 minutes. Garnish with cocoa, if desired. Cover and refrigerate for up to 2 days.

COCONUT-PECAN FILLING

Makes about 3 cups

1½ cups (267 grams) granulated sugar
½ cup (110 grams) firmly packed light brown sugar
½ cup (113 grams) unsalted butter, melted
6 tablespoons (90 grams) heavy whipping cream
4 large egg yolks (74 grams)
2 teaspoons (6 grams) kosher salt
1½ cups (115 grams) sweetened flaked coconut
1¼ cups (141 grams) finely chopped

toasted pecans
½ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, whisk together sugars, butter, cream, egg yolks, and salt until smooth. Bring to a boil over medium heat, whisking frequently; cook, whisking constantly, until thickened and mixture coats the back of a spoon, about 5 minutes. Remove from heat, and stir in coconut, pecans, and vanilla. Use immediately.

UNSWEETENED WHIPPED CREAM

Makes 4 cups

2 cups (480 grams) cold heavy whipping cream

1. In the bowl a stand mixer fitted with the whisk attachment, beat cold cream at low speed; slowly increase mixer speed to medium-high, and beat until stiff peaks form, 2 to 3 minutes.

STRAWBERRIES & CREAM POKE CAKE

Makes 1 (13x9-inch) cake

Birthday cake meets strawberry poke cake for a fun, summer celebration: buttery vanilla cake with sweet and acidic Strawberry Compote topped with old-fashioned Vanilla Buttercream. You can leave the frosting white, but for more summer fun, I suggest coloring it pale pink and adding rainbow sprinkles.

3 cups (375 grams) all-purpose flour
2 cups (400 grams) granulated sugar
1 teaspoon (5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
1 cup (224 grams) vegetable oil
1 cup (240 grams) whole buttermilk, room temperature
3 large eggs (150 grams), room temperature
3 large egg yolks (56 grams), room temperature
1½ teaspoons (9 grams) vanilla bean paste
Strawberry Compote (recipe follows)
Vanilla Buttercream (recipe follows)
Garnish: fresh strawberries

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.

3. In a medium bowl, whisk together oil, buttermilk, eggs, egg yolks, and vanilla bean paste. Add buttermilk mixture to flour mixture, stirring just until combined. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through cake at 1-inch intervals. Pour warm Strawberry Compote over cake, spreading with an offset spatula and pressing compote into holes. Let cool completely. Cover and refrigerate for 1 hour.
6. Pipe or spread Vanilla Buttercream onto cooled cake. Refrigerate for 30 minutes. Garnish with strawberries, if desired. Cover and refrigerate for up to 2 days. (See Note.)

Note: *The buttercream gets very firm if refrigerated for more than 30 minutes. Let stand at room temperature to soften before serving.*

STRAWBERRY COMPOTE

Makes 2½ cups

1 pound (454 grams) fresh strawberries, hulled and chopped
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) tightly packed lemon zest
3 tablespoons (45 grams) fresh lemon juice
¼ cup (60 grams) water
1½ teaspoons (4.5 grams) cornstarch

1. In a medium saucepan, combine strawberries, sugar, and lemon zest and juice. Bring to a boil over medium heat. Reduce heat to medium-low, and simmer until strawberries break down and liquid starts to thicken, 8 to 10 minutes.

2. In a small bowl, whisk together ¼ cup (60 grams) water and cornstarch. Add cornstarch mixture to strawberry mixture, stirring until combined. Bring to a boil over medium heat, and cook until cornstarch flavor is cooked out, 2 to 3 minutes. Remove from heat. Use immediately.

VANILLA BUTTERCREAM

Makes about 5 cups

1½ cups (300 grams) granulated sugar
¼ cup (42 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
1½ cups (360 grams) whole milk
¼ cup (80 grams) heavy whipping cream
1½ cups (340 grams) unsalted butter, cubed and softened
1½ teaspoons (9 grams) vanilla bean paste
1 teaspoon (4 grams) vanilla extract
3 to 4 drops red liquid food coloring

1. In a medium bowl, whisk together sugar, flour, and salt.
2. In a medium saucepan, whisk together milk and cream, and heat over medium heat just until bubbles form around edges of pan. (Do not boil.) Add sugar mixture to warm milk mixture, whisking until well combined. Cook, whisking constantly, until thickened and mixture begins to boil, 3 to 4 minutes.
3. Carefully pour hot milk mixture into the bowl of stand mixer. Using the paddle attachment, beat at medium-high speed until cool, 8 to 10 minutes.
4. Reduce mixer speed to medium, and gradually add butter, vanilla bean paste, and vanilla extract. Beat until light, fluffy, and well combined, 5 to 6 minutes. (It will look broken at first but will come together right at the end.) Add food coloring, and beat at low speed until fully colored. ▢





Winner BAKES ALL

After 20 years away from competitive cooking, Sandy Bradley made her triumphant return in 2020 as the first-ever winner of The Greatest Baker.

By Meagan Magnuson

HAVE YOU EVER DREAMED OF being featured in *Bake from Scratch* magazine and sharing your story with passionate bakers across the world? In 2020, The Greatest Baker created a competition that would provide a life-changing magazine feature and \$10,000 for one culinary creative! Thousands of bakers clamored for the opportunity of a lifetime while showcasing their delicious food photography in pursuit of earning enough votes to advance to the next round. Shortly after voting closed on December 10, 2020, Sandy Bradley from Arkansas was crowned the first official Greatest Baker champion!

When people think of Arkansas, they might envision the beautiful Hope Springs National Park or the lush Ozarks, but when we think of Arkansas, we will always think of Sandy Bradley and her delectable carrot cake! Sandy is a true natural in the kitchen, who

her first batch of cornbread in her new oven. Her affection for cooking only grew in the following years, when she signed up for various cooking competitions throughout the '80s and '90s that she would go on to win while earning cash prizes and vacations for her and her husband.

Before The Greatest Baker competition, Sandy put competitive baking on hold for more than 20 years, as she chose to focus on her beloved family and blossoming career. However, due to travel restrictions and safety concerns associated with the Covid-19 pandemic, much of her work plans were paused until further notice. This break from the daily routine afforded her the time to reconnect with one of her biggest passions.

"2020 was a mess for everyone, and I found refuge in baking," Sandy shares. "I just love to make people happy with a little something— a carrot cake, cornbread, you know, something! And that's why I started baking again in 2020 to just make people happy and help them forget about their problems for just a minute while they enjoy one of my creations."

Her recent rekindled fondness for creating in the kitchen, along with the support of her family, made applying to The Greatest Baker a no-brainer. Her daughter, Lauren, unbeknownst to Sandy at the time, sent her mother's voting link to everyone they knew in the hopes of spurring some votes, and it worked! Sandy was propelled to the Finals and consistently dominated the top

spot until she became the first official winner of The Greatest Baker.

When asked what she could share with the world, Sandy wanted to emphasize, "Winning

is not individual—it's a group. I want everyone to know that I believe the other Finalists and the competitors were all incredible.

No Kid Hungry is the real winner, and I'm happy to be part of that. This Greatest Baker movement helped keep feeding kids during the pandemic."

"I STARTED BAKING AGAIN IN 2020 TO JUST MAKE PEOPLE HAPPY."

mentioned that her mother served as an immense source of inspiration for her growing up. "My mom was the best cook. She could master any recipe, and she just rocked the kitchen," Sandy says. "She could also improvise if she didn't have an ingredient."

Sandy began fostering her own cooking skills in 1965 after receiving an Easy-Bake Oven for Christmas at just 4 years old. For her, it was love at first knead from the moment that she created

For more information about upcoming competitions, visit greatestbaker.com.

This feature is paid advertising for The Greatest Baker competition and was not produced by Bake from Scratch magazine or its editors.



A portion of the proceeds from The Greatest Baker benefit No Kid Hungry, a national campaign to end childhood hunger in America. Since 2010, No Kid Hungry has worked with schools, local nonprofits, and elected leaders to help launch and improve programs that provide the healthy food they need to thrive.

The COVID-19 pandemic has exacerbated the hunger crisis that already existed in this country. That's why it's more important than ever to support causes like No Kid Hungry, which works hard to eliminate any barriers that stand in the way of a child having access to food. They support programs like school meals, food banks, and other community groups feeding kids and push for legislation to strengthen programs like SNAP that help feed more kids and families. Through a combination of emergency grants, strategic assistance, advocacy, and awareness, No Kid Hungry is equipping communities with the resources they need during this crisis and every day.

The Greatest Baker was proud to have the opportunity to help support No Kid Hungry in such a big way in 2020 and they were excited to contribute \$368,757.00 to their mission of helping to end childhood hunger. For more information on No Kid Hungry and how you can help support their mission, please visit NoKidHungry.org to learn more.

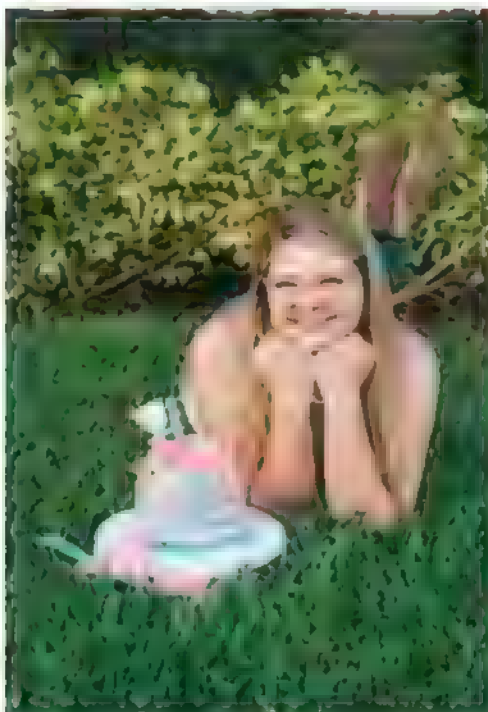
BAKING THE WORLD A *Better Place*

While all good things must crumb to an end, this is only the beginning for The Greatest Baker 2020 Runners-up

2 CRISTAL SARAH

When it comes to delicious and delicate dessert designs, Cristal Sarah has been innovating the cake game for more than eight years. Not only is she widely known for her adorable high heel-inspired cakes and her ability to customize the perfect cake for each client, this Miami, Florida, baker knows how to create clever cake designs that wow her customers.

Being a runner-up in The Greatest Baker takes a lot of talent, skill, and finesse— all of which has catapulted Cristal's cakes into the spotlight and earned her the attention of some pretty famous faces. Most recently, Cristal was asked to create customized cakes and cupcakes for the one and only Jennifer Lopez. Cristal Sarah is a star on the rise and a name to remember in the industry!



3 BALEIGH CALLAGHAN

Baleigh Callaghan is an aspiring artist and the hilarious culinary TikToker behind @justbaleighthings, a profile that would make any true foodie's heart sing. She

shares everything from her own colorful baking creations to her favorite takeout recommendations throughout the vibrant city of Orlando, Florida.

Her talent for baking was first recognized more than 10 years ago when she would create one-of-a-kind cakes for her friends, family, and special events throughout her high school career. During college, Baleigh started working at a local doughnut shop that made all of their ingredients completely from scratch and developed her passion for baking during this time.

Baleigh brings a fun and fresh twist to baking and social media, and we can't wait to see where her creative adventures take her next!



4 CHANTE BASDEN

Chanté Basden is a 24-year-old and third-generation baker who was raised on the beautiful island of Abaco in the Bahamas. She expressed a strong passion and knack for

baking from a very young age, which led her to pursue baking and cooking professionally and academically.

Her innate talents have taken her to competitions all over the Bahamas and the United States, including the reputable San Pellegrino Almost Famous Chef and the American Culinary Federation International Bake Off.

Back in 2019, the devastating effects of Hurricane Dorian demolished Chanté's beloved bakery, but she hasn't let that dampen her spirits as she continues to be a positive light in this world for so many. According to Chanté, "Being able to rise above and make it to the finals of the competition gave me such a wonderful feeling. I am surely looking forward to excelling in the baking and pastry field."

ROASTED REWARDS

THE HOTTEST SUMMER SECRET? MAKE THE MOST OF YOUR FRESH SUMMER FRUIT BY ROASTING IT! DON'T JUST TAKE OUR WORD FOR IT—TRY ANY ONE OF THESE RECIPES, FROM A ROASTED STRAWBERRY LAYER CAKE TO RUM-ROASTED PINEAPPLE BLONDIES, TO TASTE THE RAZZLE-DAZZLE POWER OF ROASTED FRUIT.

RECIPE DEVELOPMENT BY BRIAN HART HOFFMAN AND BECCA CUMMINS
STYLING BY MARY BETH JONES











Roasted Blueberry Pull-Apart Loaf
page 98

ROASTED STRAWBERRY CAKE

Makes 1 (8-inch) cake

A cake boasting incredible lightness with jewel-toned strawberries and pink-hued frosting is one ticket to editor-in-chief Brian Hart Hoffman's heart, but if you want the fast track, you're going to need to roast the strawberries. As Brian created this recipe, he found that the preliminary step of roasting fruit maximizes ripe berry flavors and balances the rich cream cheese frosting. One bite, and you'll soon be sharing his roasted strawberry obsession.

- 1** cup (227 grams) unsalted butter, softened
- 2** cups (400 grams) granulated sugar
- 3** large eggs (150 grams), room temperature
- 2** teaspoons (12 grams) vanilla bean paste
- 3** cups (375 grams) all-purpose flour
- 1** tablespoon (15 grams) baking powder
- 1** teaspoon (3 grams) kosher salt
- 1** cup (240 grams) whole buttermilk, room temperature
- 1 $\frac{3}{4}$** cups (400 grams) Roasted Strawberries (recipe follows)
- Roasted Strawberry-Cream Cheese Frosting (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in Roasted Strawberries just until combined. Divide batter between prepared pans (about 860 grams each), smoothing tops with a small offset spatula.
- 4.** Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
- 5.** Place 1 cooled cake layer on a cake plate. Spread about 1 $\frac{1}{2}$ cups (about 400 grams)

Roasted Strawberry-Cream Cheese Frosting on top. Cover with remaining cake layer. Spread remaining Roasted Strawberry-Cream Cheese Frosting on top and sides of cake. Cover and refrigerate until ready to serve.

ROASTED STRAWBERRIES

Makes about 2½ cups

- 3 pounds (1,362 grams) fresh strawberries, hulled and halved
- 6 tablespoons (72 grams) granulated sugar

1. Preheat oven to 375°F (190°C). Line a large rimmed baking sheet with parchment paper.
2. On prepared pan, toss together strawberries and sugar until combined. Spread strawberries in a single layer. (Use an additional pan, if necessary.)
3. Bake until berries are very soft, dark in color, and fragrant, 25 to 30 minutes. Let cool completely on pan. Using a fine-mesh sieve, strain strawberries, if necessary.

Note: If strawberries are large, you can quarter them instead of halving. Remaining roasted strawberries can be used to garnish cake, or you can serve some alongside each slice. You will have enough roasted strawberries for the cake, frosting, and garnish.

ROASTED STRAWBERRY-CREAM CHEESE FROSTING

Makes about 4 cups

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (113 grams) cream cheese, softened
- 2 tablespoons (30 grams) whole buttermilk, room temperature
- 6¼ cups (750 grams) confectioners' sugar
- ⅓ cup (66 grams) Roasted Strawberries (recipe precedes)
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at low speed until smooth. Add buttermilk, beating until combined. Gradually add half of confectioners' sugar, beating until combined. Stir in Roasted Strawberries. (Mixture may look broken, but it will come together.) Gradually add remaining confectioners' sugar, beating

until smooth. Beat in vanilla and salt. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes. Use immediately.

ROASTED MANGOES AND CREAM PIE

Makes 1 (9-inch) deep-dish pie

Did you know there are more than 500 varieties of mango? With tasting notes that range from coconut-like to sweet-tart and even to those that are reminiscent of Champagne, the mango is the baker's flavor-packed secret. We roasted ours with a honey-orange mixture to add notes of caramel and citrus and then alternated the fruit with a light cream cheese base to create stunning layers.

- 4 cups (630 grams) ½-inch-chopped peeled fresh mango (about 3 medium mangoes)
 - 1 tablespoon (21 grams) honey
 - 1 tablespoon (15 grams) fresh orange juice
 - 1 tablespoon (14 grams) unsalted butter, melted
 - ¾ cup (180 grams) cold heavy whipping cream
 - 1 teaspoon (4 grams) vanilla extract*
 - ¼ teaspoon kosher salt
 - 8 ounces (226 grams) cream cheese, room temperature
 - 1 cup (120 grams) confectioners' sugar
- Graham Cracker Crust (recipe follows)
- 1 medium fresh mango (210 grams), peeled, seeded, and cut into ⅛-inch slices

1. Preheat oven to 400°F (200°C). Line a rimmed baking pan with parchment paper.
2. On prepared pan, place chopped mango.
3. In a small bowl, whisk together honey, orange juice, and melted butter. Brush fruit with half of honey mixture.
4. Bake until caramelized, about 30 minutes. Stir, and brush with remaining honey mixture. Bake for 10 minutes more. Let cool slightly, 5 to 7 minutes.
5. Transfer roasted mango to the container of a blender; process until smooth. Transfer to a medium bowl.
6. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium speed until medium peaks form, 5 to 7 minutes. Beat in vanilla and salt. Transfer to another medium bowl.

7. Clean bowl of stand mixer. Using the paddle attachment, beat cream cheese and confectioners' sugar at medium-low speed until smooth, about 3 minutes. Fold in whipped cream. Fold ½ cup (116 grams) cream cheese mixture into mango purée just until combined. Spread ¾ cup (206 grams) mango mixture in bottom of prepared Graham Cracker Crust. Spread ¾ cup (174 grams) cream cheese mixture on top. Repeat layers with remaining mango mixture and remaining cream cheese mixture. Cover and refrigerate overnight.
8. Arrange mango slices on top of cold pie as desired. Using a hot dry knife, slice pie, and serve cold.

*We used Heilala Pure Vanilla Extract.

GRAHAM CRACKER CRUST

Makes 1 (9-inch) crust

- 2 cups (260 grams) finely ground graham crackers
 - 6 tablespoons (84 grams) unsalted butter, melted
 - 3 tablespoons (42 grams) firmly packed dark brown sugar
 - ¼ teaspoon kosher salt
1. Preheat oven to 350°F (180°C).
 2. In a large bowl, stir together all ingredients until well combined. Press mixture into bottom and up sides of a 9-inch deep-dish pie plate.
 3. Bake until set and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.

MAILLARD MAGIC

Roasting fruit before adding it to recipes deeply caramelizes sugars and summons the power of what food scientists call a Maillard reaction, or nonenzymatic browning. This fancy term describes the use of heat to intensify flavor, but we like to call it pure baking splendor.

RUM-ROASTED PINEAPPLE BLONDIES

Makes 9 blondies

When pineapple upside-down cake meets blondies, you can expect flavor fireworks. Featuring Rum-Roasted Pineapple and an irresistible Brown Sugar-Ginger Glaze, these bars offer paradise by the slice. Warning: pairing rum and pineapple may induce a longing for a tropical vacation.

- ¾ cup (170 grams) unsalted butter*, softened**
- 2 cups (250 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- 1 teaspoon (3 grams) kosher salt**
- 1½ teaspoons (6 grams) vanilla extract**
- 1¾ cups (385 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**

Rum-Roasted Pineapple (recipe follows) Brown Sugar-Ginger Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat.
3. In a large bowl, whisk together flour, baking powder, and salt. Whisk in browned butter and vanilla. (Mixture will be thick.)
4. In the bowl of a stand mixer fitted with the whisk attachment, beat brown sugar and eggs at high speed until tripled in volume, 4 to 5 minutes. Add one-third of sugar mixture to flour mixture, stirring just until combined. Fold in remaining sugar mixture in two additions until well combined. Spread batter into prepared pan. Arrange Rum-Roasted Pineapple, cut side down, on top of batter, slightly pressing into batter.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool completely in pan on a wire rack, at least 2 hours. Serve with warm Brown Sugar-Ginger Glaze.

**We used Kerrygold.*

RUM-ROASTED PINEAPPLE

Makes about 4 cups

- 1 pineapple (about 1,800 grams)**
- 3 tablespoons (39 grams) spiced rum**
- 2 tablespoons (28 grams) firmly packed dark brown sugar**
- 2 teaspoons (28 grams) unsalted butter, melted**
- ½ teaspoon (3 grams) vanilla bean paste**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Using a large sharp knife, cut top and bottom off pineapple. Cut pineapple lengthwise into fourths. Cut core out of each fourth. Using a smaller knife, carefully cut flesh away from rind, wasting as little as possible. Cut each fourth lengthwise down center, and cut crosswise into ½-inch slices. (You should have flat trapezoid-shaped pieces.)
3. In a medium bowl, combine pineapple, rum, brown sugar, melted butter, and vanilla bean paste, gently tossing to coat. Pour onto a rimmed baking sheet, spreading pineapple into a single layer.
4. Bake until softened, 15 to 20 minutes. Transfer mixture to a heatproof bowl, and let cool completely.

BROWN SUGAR-GINGER GLAZE

Makes 1½ cups

- ¾ cup (165 grams) firmly packed dark brown sugar**
- ½ cup (113 grams) unsalted butter, softened**
- ½ cup (120 grams) heavy whipping cream, room temperature**
- ¾ teaspoon (1.5 grams) ground ginger**
- ¼ teaspoon (1.5 grams) vanilla bean paste**
- ½ teaspoon (1.5 grams) kosher salt**

1. In a medium saucepan, heat brown sugar and butter over medium heat, whisking constantly, until butter is melted, sugar dissolves, and bubbles form around edges of pan, 3 to 5 minutes. (Do not boil.) Add cream, ginger, vanilla bean paste, and salt, whisking until well combined, and cook until bubbles form around edges of pan, about 5 minutes. (Do not boil.) Serve warm.



ROASTED BLUEBERRY PULL-APART LOAF

Makes 1 (8½x4½-inch) loaf

With this stunner, each delicious layer peels back to reveal pockets of lemon-sugar-roasted blueberries, balancing acidity and boosting the fruit's jam-like qualities.

- 2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 1½ teaspoons (4.5 grams) instant yeast
- 1¼ teaspoons (3.25 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, softened
- ¼ cup (60 grams) water
- ¼ cup (60 grams) whole milk
- ½ teaspoon (2 grams) vanilla extract
- 1 large egg (50 grams), room temperature

Roasted Blueberries (recipe follows)

Lemon Sugar Glaze (recipe follows)

Garnish: confectioners' sugar

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.
2. In a small saucepan, heat butter, ¼ cup (60 grams) water, milk, and vanilla over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined. Add egg, and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap with plastic wrap. Refrigerate for at least 1 hour or up to overnight.

6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread Roasted Blueberries onto dough, leaving a ½-inch border around edges. Using a knife or pastry wheel, cut dough into 4 (10x3¼-inch) strips. Stack strips on top of each other, and cut into 4 (3¼x2½-inch) rectangles.
8. Stand prepared pan vertically on one short side. Starting at bottom, carefully stack rectangles on top of each other in pan. Turn pan right side up. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
9. Preheat oven to 350°F (180°C).
10. Bake for 15 minutes. Loosely cover with foil, and bake until top and sides are golden and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes more. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Lemon Sugar Glaze. Serve warm or at room temperature.



ROASTED BLUEBERRIES

Makes 1 cup

- 2 cups (340 grams) fresh blueberries
- ½ cup (113 grams) unsalted butter, melted
- 1 tablespoon (12 grams) granulated sugar
- 2 teaspoons (4 grams) packed lemon zest

1. Preheat oven to 400°F (200°C). Line a large rimmed baking sheet with parchment paper.
2. In a medium bowl, toss together all ingredients. Pour onto prepared pan, spreading into a single layer.
3. Bake until blueberries start to burst, 10 to 15 minutes. Transfer mixture to a heatproof bowl, and let cool completely.

LEMON SUGAR GLAZE

Makes ½ cup

- 1½ cups (180 grams) confectioners' sugar
- 2 tablespoons (30 grams) whole milk
- 1 teaspoon (2 grams) packed lemon zest

1. In a small bowl, whisk together all ingredients until smooth. Use immediately. 



French Pastry 101

WE TALK WITH PASTRY CHEF MOLLY WILKINSON, GETTING
A SWEET PEEK AT HER NEW COOKBOOK, FRENCH PASTRY MADE
SIMPLE, AND HER VERSAILLES-BASED COOKING SCHOOL



Texas native Molly Wilkinson first tasted French pastry during a collegiate study abroad trip to Paris. It wasn't the artful pâtisserie displays along the Parisian sidewalks, adorned with colorful macarons, delicate cream puffs, or petite cakes covered in mirror-like glaçage, that made the lasting impression, though. It was the unassuming and relatively common croissant, with its delicate, flaky layers, each permeated with French butter (a butter unlike any she had ever tasted before), that Molly would remember most. This pastry, seemingly simple, boasted perfection—and was it just coincidence that it's slightly curved shape, ever so reminiscent of a boomerang, would bring her back to the City of Lights years later?

Molly returned to Paris, again a student but, this time, on a different career path. With a passion deep-rooted since she was a little girl perched on a stool mixing up cookie dough alongside her mother, she pursued formal French pastry training at one of the most renowned pastry schools in the world, Le Cordon Bleu. Following graduation, Molly returned to the states, but as fate would have it, she would ultimately rebound back to France indefinitely.

Today, you'll find Molly in Versailles, just a 5-minute walk from the Château de Versailles and a 30-minute train ride from the Eiffel Tower, living her French pastry-filled dreams. She shares her love for French baking through education, bringing in visitors from around the globe into her 18th-century apartment for an intimate cooking school experience. As an extension of both her classic French training and role as teacher, Molly published her first cookbook, *French Pastry Made Simple: Foolproof Recipes for Éclairs, Tarts, Macarons and More* (Page Street Publishing, 2021), which focuses on 10 traditional French techniques, presenting them in a way that is easy to master. We caught up with Molly right before one of her evening virtual baking classes to discuss her new cookbook.

PAGE LEFT: CHOUX PASTRY / PAGE RIGHT, CLOCKWISE: THE FRENCHMAN'S CHOCOLATE MOUSSE, ROLLED RASPBERRY MOUSSE CAKE, MOELLEUX AU CHOCOLAT, AND MOLLY WILKINSON



Why did you choose to create a French cookbook based on pâtisserie? I wanted to create a cookbook around the French foundational recipes that you find in French pastries—for example, traditional fillings like pastry cream and lemon curd to pastry doughs like *pâte sucrée*, *pâte feuilletée* (puff pastry), and *pâte à choux*—breaking down each recipe and making them easy to understand while showing that there is so much variation that comes from just knowing a few base French pastry recipes. It's also a continuation of what I do in my in-person classes and now my virtual classes. My students didn't know it at the time, but they were test subjects for me as I was putting my cookbook together.

Well, we are sure they didn't mind helping with the research for delicious French pastries! In fact, we'd love to learn more about your pastry classes. How do we sign up? I'm located in the heart of Versailles, and I started in 2019 with small private classes for people visiting the Château. The classes are fun, entirely hands-on, and show how to create French pastry in a way that makes it easy to understand. Although I now teach virtual classes only, I am hoping to restart the in-person classes this fall. The virtual classes are wonderful and still feel very intimate. They are about an hour and a half long, and you are baking along in your kitchen with me. They have been a really fantastic distraction for people during the COVID-19 pandemic, and I've had people from all over the world join. I even have family members who live far apart who get to connect with their loved ones in this virtual environment.

Both your classes and cookbook seem like the perfect start for French pastry. Do we need to purchase special tools? Many French pastry recipes can be elaborate or require very specific molds, so I really tried to break it down to basic tools, using what you already have in your kitchen. The recipes in the cookbook use only a handful of tools that you'll likely already have on hand. For example, for *moelleux au chocolat* (chocolate lava cakes), a muffin tin is the perfect size. I will say that the number one most important tool for pastry is a scale, hands down. They are inexpensive and increase consistency to ensure that you will have great results. Also, when it comes to ingredients, I wanted to focus on pantry essentials and simple ingredients. When developing recipes for my cookbook, my mom would send me all-purpose flour from the US so I could test these recipes and make sure they were perfect with flour that is easily accessible.

While in Versailles for your baking classes, where can we find the best French pastry? There are two pâtisseries that you must visit in Versailles.

One of them is called Pâtisserie Fine, which is pronounced “fin” in French, and it refers to the delicate, refined flavors that they put into their desserts. The other is run by a Japanese pastry chef and is called Au Chant du Coq., which means “rooster's song.” They have absolutely gorgeous desserts with delicious combinations of flavors—from yuzu to four different combinations of vanilla. There is always a line out the door. Additionally, for a classic, Angelina Paris at the Château de Versailles is always a great choice.



What is the perfect French pastry to bring to a casual dinner party? What would be impressive for a special party? For casual dinner parties, the Profiteroles [recipe below] can be served mounded on a platter in the middle of the table and topped with chocolate sauce. The choux pastry is a great choice because it can be baked in advance and then frozen. For a fun party tip, serve a variety of ice cream flavors on the side and allow your guests to choose whichever flavor they like best. Don't forget a big pitcher of chocolate sauce to pour over the top! For special occasions, the croquembouche is stunning. The caramel on top of the choux pastry with the spun sugar create this amazing tower. It's also traditionally cut with a saber, so you can imagine the ceremony that comes with it. Of course, if you don't have a saber, a serrated bread knife is the way to go.

We plan to reach for your cookbook again and again as the perfect French pastry reference. What cookbook on your bookshelf has the most worn pages? *My Paris Kitchen* by David Lebovitz is so good—the recipes are all fantastic. It is one of my favorite books, a combination of both sweet and savory recipes. There are also wonderful stories that go with each recipe.

PROFITEROLES

Serves 6 to 8

This is a classic on French brasserie dessert menus: choux puffs, filled with a scoop of vanilla ice cream and covered with hot chocolate sauce! I like to make this recipe for a dinner party as, wow, will the guests be impressed!! Bake two or three small choux per person and have that chocolate sauce warm and ready! Then all that's left is to scoop the ice cream.

Pâte à Choux:

- ½ cup (120 ml) water
- ½ cup (120 ml) whole milk
- 7 tablespoons (100 grams) unsalted butter, at room temperature, cut into small cubes

- 1 teaspoon granulated sugar
- ½ teaspoon salt
- 1¼ cups (150 grams) all-purpose flour
- 3 to 5 large eggs

Chocolate Sauce:

- 6 oz (170 grams) bittersweet, dark or semisweet chocolate (60 to 70%), chopped
- 1 cup (240 ml) heavy cream

Vanilla ice cream



Make the pâte à choux dough

1. Preheat your oven to 375°F (190°C).
2. Prepare two baking sheets by lining them with a sheet of parchment or a silicone baking mat.
3. In a small to medium-sized saucepan, combine the water, milk, butter, sugar and salt. It's important that the butter is at room temperature and cut into small cubes so the liquid doesn't boil for a long time while it melts. This can cause too much water to evaporate and can affect the final texture.
4. Measure the flour and have it nearby. Heat the liquid ingredients over medium heat, stirring as needed, until they come to a full boil and the butter is melted. Turn off the heat as soon as a full boil is reached.
5. Add the flour all at once. Stir with a wooden or heatproof spoon until a ball of dough forms. Turn the heat back on to medium and stir continuously for 30 seconds to 1 minute, until a slight film covers the bottom of the pan. This dries out the dough a little and also cooks off any flour flavor. Note: If the dough doesn't come together and looks a bit like oatmeal, this can be because the liquid wasn't at a full boil or there was a measurement error.
6. Transfer the dough from the saucepan to a clean large bowl (if making this by hand) or the bowl of a stand mixer fitted with a paddle attachment. Mix for several minutes on low speed until the dough is no longer steaming. Get those muscles out if you're stirring this by hand using a spoon! You can do it!
7. Next, mix in 3 eggs, one at a time, on low-medium speed, fully incorporating each before adding the next. The dough will look separated and then come together as you continue to mix it.
8. Check the dough after you've added 3 eggs. To test, take a spoon, scoop up a large amount of dough, turn the spoon to the side and wait for the dough to fall. It will take several seconds to drop. When it is the right texture, it will fall in a defined point known as a *bec d'oiseau* (bird's beak) and look silky smooth. Test for this several times to be sure. The amount of eggs you need to get to this point depends on your flour and the humidity in your kitchen on any given day. If the dough is just about there, add just a little beaten egg at a time and test, until you have that nice point. If it still seems very thick, it might need another full egg or two before you reach the right texture.
9. Pipe 12 to 15 mounds of dough 1½ to 2 inches (4 to 5 cm) in diameter, using a pastry bag fitted with a 10- to 12-mm (¾-inch) round piping tip. Hold the pastry bag perpendicular about 1 inch (2.5 cm) above the baking sheet. Press to form the mound. When it's the right size, release the pressure, swirling on the top to cut it off. Leave about 2 inches (5 cm) of space around each mound. Pat down any tips or bumps with fingers dipped in water.
10. Bake for 30 to 40 minutes, depending on the size.
11. Resist the urge to open the oven to peek while they are baking. Instead, wait until the puffs are dark brown or have baked for at least 30 minutes.
12. Test to see whether they are done by carefully lifting one up and dropping it. If it feels light and hollow, then they are ready! If not, bake for a few more minutes until this point is reached. Remove from the oven and let cool completely.



Make the chocolate sauce

1. Place the chocolate in a medium-sized bowl. It always helps to chop the chocolate, no matter if it's already in chips. The smaller pieces make it easier to melt and combine.
2. Heat the cream until it starts simmering and then pour it, all in one go, over the chocolate. Wiggle the bowl to fully cover the chocolate pieces with the cream. Let sit for a couple minutes for the chocolate to start to melt. Stirring immediately will cool everything down before it's had a chance to melt.
3. Then, whisk in the center—first gently, so the liquid doesn't fly out of the bowl, then briskly once it thickens, to bring it all together and form an emulsion. At first it will look separated, then it will come together into a thick, glossy chocolate sauce.
4. If you have a couple of chocolate pieces that haven't melted, gently warm in a microwave or place the bowl (be sure it is heatproof) on top of a saucepan of steaming water to make a double boiler. Set aside until ready to serve.

Assemble

1. Cut the cooled choux in half horizontally with a serrated knife and fill with a scoop of ice cream. Pat the top back on. Freeze until ready to eat or serve immediately with the warm chocolate sauce.
2. They can be served individually, portioned with two or three choux per plate, or in a big pile with the chocolate sauce poured over top for guests to pull from.

Make Ahead

Make and freeze the choux puffs in advance as a party time-saver—you can even freeze them with the ice cream scooped inside!

EARL GREY MADELEINES

Makes 24

The beauty of these buttery cakes is that they can be made by hand quite easily. They have a distinctive shape, which when made well, has a signature bump on top that is called a bosse. The bosse forms from the oven heat concentrating on the curve of the shell-shaped madeleine mold. People think this is hard to achieve, but follow a few tips and you'll be the boss of the madeleines. Earl Grey tea is brought in to flavor the batter of the cakes as well as added to a delicious ganache that is piped inside. This recipe shows a unique way to infuse flavor into a ganache, changing it up from the classic recipe!

Madeleine Cakes:

- 2 tea bags (2 teaspoons [4 grams]) finely ground Earl Grey tea
- 14 tablespoons (1½ sticks + 2 tablespoons [200 grams]) unsalted butter, cubed
- 3 large eggs, at room temperature
- ¾ cup (150 grams) granulated sugar
- ¼ cup (60 ml) whole milk
- 1½ cups (200 grams) all-purpose flour, plus more for dusting
- Pinch of salt
- 1½ teaspoons (7 grams) baking powder
- Soft unsalted butter, for tin

Earl Grey Milk Chocolate Ganache:

- ½ cup (80 ml) heavy cream
- 1 tea bag (1 teaspoon) Earl Grey tea
- 4 ounces (115 grams) milk chocolate, chopped

Make the Madeleine Cakes

1. Cut open the tea bags and pour the tea leaves into a small to medium-sized saucepan. Add the butter and melt over medium-low heat, swirling occasionally. Once melted, remove from the heat and set aside as you prepare the rest of the recipe. This will infuse the butter with the tea flavor, just as it would for a cup of tea!
2. In a big bowl, whisk together the eggs and sugar well by hand for about 30 seconds. Whisk in the milk.
3. In a separate bowl by hand, combine the flour, salt and baking powder. Add to the egg mixture in two additions and whisk to combine.
4. Pour in the melted butter in two additions, whisking until smooth. I like to leave the Earl Grey tea in the batter for a speckled finished cake and more flavor.
5. You can bake the madeleines now, or cover with plastic wrap and chill for several hours or (even better!) overnight. You'll notice that the batter will firm up after chilling. This makes it easier to put in the molds and helps form the bump!
6. When you're ready to bake, coat a 12-shell madeleine tin generously with soft butter (I use a crumpled-up paper towel or a brush) and sprinkle each cavity with flour. These cakes tend to stick, so butter even a nonstick tin. A silicone pan doesn't need to be buttered or floured. Hold one end of the pan and tap the center to move the flour around in each mold to coat it. Tap off any excess flour.
7. Preheat your oven to 375°F (190°C) (convection or standard, with a preference for convection—no need to adjust the



temperature) and transfer the batter into a piping bag without a tip. Cut a large opening. Alternatively, you can spoon the batter into the molds or even use a tablespoon-sized (15-ml) scoop.

8. Transfer the batter into just the middle of each mold, filling it three-quarters of the way full.

9. Place in the freezer for 5 minutes and then put directly into the hot oven. The tin should go straight onto the oven rack, not on a baking sheet, for the best temperature shock to form the bump on top. However, if using a silicone mold, you will need to put it on a baking sheet. For best results, only bake one pan at a time.

10. Bake for 5 minutes, then lower the heat to 325°F (165°C) and bake for an additional 5 minutes. If using silicone mold or a nonconvection oven, they might need to bake for 2 to 3 more minutes. Touch the center of a madeleine. The cakes should spring back and they should be nicely browned as well.

11. As soon as they come out of the oven, unmold the madeleines by inverting the pan onto a clean kitchen towel, tapping the end if necessary.

Make the Ganache

1. In a small saucepan, combine the cream and tea (removed from the bag) over medium heat until it just starts to simmer, swirling occasionally. Turn off the heat, cover and allow to infuse for 20 to 30 minutes.

2. Place the chopped chocolate in a medium bowl.

3. Return the cream back to the heat, bringing the mixture once more to a simmer. Pour through a small sieve (to remove the tea) onto the chopped chocolate.

4. Whisk together to incorporate, then allow to cool for 10 minutes or so to firm up slightly, which will make the ganache more manageable. Transfer to a piping bag. Use a 5- to 6-mm (¼-inch) small round tip. Using a tip allows you to puncture the madeleine and fill it with the ganache.

5. Insert the tip about ¼ inch (6 mm) into the top of a cooled madeleine and fill with ganache. Cut the first one you do in half to see how well it's filled. This will give you an indication of how much ganache you need to put in each of the others. I usually fill until, when I remove the tip, a little ganache pools out the top, making a cute dot.

6. Fill the madeleines while the ganache is still warm and fluid. Allow it to firm up for about 30 minutes at room temperature before serving.

Storage

Store at room temperature in an airtight container. Normally, madeleines are good for only a day, but with the ganache filling, they stay moist for two!

Make Ahead

Prepare the madeleine batter the day before, for best results. It will last in the fridge for about 2 days. ☐

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origin of a classic

Ekmek

DISCOVER THE HISTORY BEHIND THE SYRIAN PASTRY, FOREVER TIED TO A MOSTLY FORGOTTEN PLACE AND THE MAN WHO REMEMBERS IT

BY KYLE GRACE MILLS

RECIPE DEVELOPMENT BY RIYAD AL-KASEM



The Raqqa, Syria, described in the news is bomb-scarred and ravaged, a city forever altered by its time as a battleground for the many forces fighting for the rule of Syria. But before Raqqa became synonymous with the Syrian Civil War, it was the bustling home city to more than 200,000 people. Located on the northeast bank of the famed Euphrates River, Raqqa marked the heart of a fertile agricultural province, epitomized by the thriving city market where farmers offered a cornucopia of fresh eggplant, cucumbers, beets, and watermelon. Once upon a time, Raqqa was Riyadh Al-Kasem's home, a place where his family shared warm conversation over strong coffee sweetened with lumps of sugar, cultivated cheese, yogurt, and butter, and his grandmother's honey-laden *ekmak*.

Ekmak, which means "sweet bread with cheese" in old Assyrian, is an economical dessert, using leftover dough and cheese to create something deliciously new. Shaped into a boat, it becomes the tender vessel for a creamy cheese, sweetened with honey and enriched with eggs. Baked to golden perfection, the pastry is then anointed with more honey. It isn't a recipe you can search for online or find in an old, tattered cookbook. *Ekmak*, like the Raqqa of old, lives in Riyadh's memory. To tell the story of *ekmak*, we must first tell Riyadh's story. Their two origins are bound by four generations of the Al-Kasem family, respected leaders and renowned cheesemakers of Raqqa.

Riyad grew up helping his mother prepare family feasts in the kitchen, prepping vegetables and skimming cream from milk to make cheese. He'd accompany his father to the iconic Raqqa market, watching him select the finest produce the land could yield to stock their shop. Soon, Riyadh came under the tutelage of his maternal grandmother, learning the alchemy of spice blending. Yet as he reached adulthood, Riyadh felt called to study in the United States. In a tale ripe with twists and turns and spanning decades, Riyadh rose from being a dishwasher at an Italian deli to running his own restaurant, Café Rakka, in Hendersonville, Tennessee. For those looking for the full nuanced portrait of Riyadh's journey, his story is covered beautifully in *The Road from Raqqa* by Jordan Ritter Conn. But for now, let us return to *ekmak*.

For Riyadh, the food he serves at the café are memories on a plate. The halloumi is the same cheese he learned to make at his mother's elbow. His spice mixes are created with his grandmother's sage words ringing in his ears. And his beloved hummus comes from a secret recipe taught to him by Abu Mohamed, one of the best chefs in Raqqa. Recently, he brought one more memory to the table: *ekmak*. This special baked good comes from his grandmother. "My grandmother was very resourceful. Nothing was wasted. If she found that her dough hadn't risen nicely, she'd slap it in the *tanoor*, fill it with leftover cheese, and serve it with honey, or, if there wasn't honey, sugar," says Riyadh. (A *tanoor* is a cylindrical clay oven, classic to the old days in Syria when bread was always baked at home, not bought from a bakery.)

"It comes from a very short period of my memory when this was done at home. Later, you would just bring your dough, honey, and cheese to the bakery and say, 'I'd like *ekmak*,' and they would make it for you."

In recreating *ekmak* in the United States, Riyadh began with the dough. "The key to this dough is a lot of resting time. My grandmother would make the dough, leave it, do tons of chores, come back and divide it and then leave it again. It was always a patient process," Riyadh says. The other secret to his dough was the use of a culture, as the *ekmak* of his childhood wasn't leavened with commercial dried

yeast. "My dough is made with culture that I've had since 2005. I ferment the dough, making it is similar to pizza dough, only we don't knead it as much. I like to say we knead it just enough, so it holds everything together but isn't tough."

Next came the filling. The most prized cheese to use for the filling would be *kaymak*, a clotted cream-style cheese that is popular in Iraq, Turkey, and, of course, Syria. "You leave the cream at an extremely low heat, and every 12 hours, you scrape off the top layer. You continue doing this for about three days until it becomes layered like a croissant. It's an extremely special delicacy. You would serve it as a dessert for a special occasion. The closest we can get to it in America is ricotta, but the creamy flavor doesn't linger like *kaymak* does," Riyadh explains. That creamy flavor Riyadh is talking about? *Kaymak* has a luxuriously high milk fat content, nearly 60%. Occasionally, Riyadh will add seasonal fruit to the mix. He scours his local farmers market for pristine produce, much like his father did so many years ago. "If I find blueberries or blackberries at the market that are very appealing to the eye, I like to add that as well," he says.



RIYAD WITH HIS MOTHER



The boat-like shape of ekmak may call to mind Georgian *Khachapuri* or Lebanese *fatayer*, both savory breads filled with cheese and other produce. In fact, ekmak has a closer lineage to *manaeesh*, another flatbread that can be coated in za'atar, minced lamb, or spinach and cut into servings like pizza. Often, *manaeesh* is baked into a round, but when a juicier filling like kaymak is introduced, bakers shape it into a tall-sided oval to keep it from bubbling out. Still, Riyadh, who shapes the pastries from muscle memory, maintains that his recipe for ekmak is distinct, colored by his family's tradition and technique. "You could make it like *manaeesh*, there is nothing wrong with that way. But the way my family does it, is the way I make it at Café Rakka. The other way is like what they would do at bakeries. This is how your mother or grandmother would do it," he says.

Though ekmak is a particularly sweet remnant of a bygone Raqqa, Riyadh still mourns the passing of the city of his youth. "This is our culture. Sadly, it's disappeared. All that I have left of that world is a few laughs and a couple of pictures. That's what's left from the city," he says. Making these recipes and sharing them with the world are the only balm he knows to soothe the wounds to his soul. "I take a bite, and I can almost hear my family laughing. When I copy a recipe from my memory, I copy everything with it, the experience that comes with it, too. It is more than just food. It is laughter, memories, pictures, and the smell of the air. That smell of the soil and the flowers that are carried on the air. All of that comes together when I do things like this," he says. The Raqqa of Riyadh's childhood may not exist anymore, but the essence of its wonder and beauty live on in ekmak.

EKMAK

Makes 9 ekmak

Recipe by Riyadh Al-Kasem

For this adaptation of ekmak, rich, double-cream ricotta works as the luxurious filling while honey, mixed into the filling and drizzled on top, sweetens the deal. A sourdough starter or culture isn't necessary; instead, a combination of active dry yeast and apple cider vinegar brings a bit of lift and tang to the mix. Finally, fresh summer blackberries bring a touch of sweet-tart complexity to this delightfully creamy dessert.

- 20 ounces (567 grams) whole-milk double cream ricotta (about 2½ cups plus 4 teaspoons)
- 4½ to 4¾ cups (563 to 594 grams) all-purpose flour, divided
- 2 large eggs (100 grams)
- 4 teaspoons (28 grams) clover honey, plus more to serve

- 3¾ teaspoons (11.25 grams) kosher salt, divided
- 12 ounces (340 grams) warm water, 110°F (43°C) to 115°F (46°C) (about 1½ cups plus 4 teaspoons)
- 4 tablespoons (48 grams) granulated sugar, divided
- 2¼ teaspoons (7 grams) active dry yeast
- ¼ cup (57 grams) unsalted butter, room temperature (see Notes)
- 1½ teaspoons (7.5 grams) apple cider vinegar
- ¾ cup (115 grams) fresh blackberries, halved lengthwise
- ⅓ cup (112 grams) blackberry preserves*
- 1 large egg yolk (19 grams)
- 1 tablespoon (15 grams) water or whole milk

Garnish: confectioners' sugar

1. In a large bowl, stir together ricotta, ½ cup (63 grams) flour, eggs, honey, and ¾ teaspoon (2.25 grams) salt until well combined. Cover and refrigerate for at

least 2 hours.

2. In a small bowl, whisk together 6 ounces (170 grams) warm water, 1 tablespoon (12 grams) granulated sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
3. In the bowl of a stand mixer fitted with the dough hook attachment, beat 4 cups (500 grams) flour, butter, and remaining 3 tablespoons (36 grams) granulated sugar at low speed just until combined. Add yeast mixture and vinegar; with mixer on low speed, gradually add remaining 6 ounces (170 grams) warm water, beating just until dough comes together and stopping to scrape sides of bowl. Increase mixer speed to medium-low, and beat until dough is smooth, elastic, clears sides of bowl, and starts to climb dough hook, 3 to 5 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too soft or too sticky. Add remaining 3 teaspoons (9 grams) salt; beat until combined, about 1 minute. (Dough will be



soft, elastic, and tacky, and should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and shape into a round.

4. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Position oven rack in upper third of oven. Preheat oven to 425°F (220°C). Line 3 rimmed baking sheets with parchment paper; lightly flour parchment. Spray a sheet of plastic wrap with cooking spray.

6. Punch down dough; cover and let stand for 10 minutes. On a clean surface, divide dough into 9 portions (about 105 grams each); cover with prepared plastic wrap, spray side down, and let stand for 15 minutes.

7. On a clean surface, roll each dough portion into a ball, and place on a lightly floured surface. Cover with prepared plastic wrap, and let stand for 10 minutes.

8. On a very lightly floured surface, roll each dough ball into a 6-inch circle. Cover and let stand for 10 minutes.

9. On a very lightly floured surface, gently pull and stretch 1 dough circle into an evenly thin 10½x4-inch oval; place with long side of oval closest to you. (Keep

remaining dough covered to prevent it from drying out.) Spoon and spread about ⅓ cup (83 grams) ricotta mixture in center of dough, leaving a 1- to 1½-inch border around edges. With hands placed on opposite sides of oval, gently fold top right corner of dough oval downward over bottom right corner of dough oval; gently press to secure. Fold bottom left corner of dough oval upward over top left corner of dough oval; gently press to secure. Repeat with bottom right and top left corners, folding so dough forms a boat-like shape with filling still visible. Pinch at juncture of dough folds on both sides to secure, and gently pull dough to 12 to 12½ inches long. Place dough “boats” at least 1 to 1¼ inches apart on prepared pans. (See Shaping Ekmak on page 110.)

10. In another small bowl, stir together blackberries and preserves. Spoon blackberry mixture over exposed filling of each ekmak (about 1 tablespoon each). Let proof in batches for 10 minutes. (See Notes.)

11. In another small bowl, whisk together egg yolk and 1 tablespoon (15 grams) water or milk. Brush dough with egg wash.

12. Bake, one batch at a time, until golden brown, 10 to 15 minutes, rotating pan

halfway through baking. Let cool on pan on a wire rack for 10 minutes. Serve warm with honey. Garnish with confectioners’ sugar, if desired.

**We used Bonne Maman Blackberry Preserves.*

Notes: Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily incorporate into your dough.

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don’t tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it’s thin and translucent like a windowpane. If the dough tears, it’s not quite ready. Beat for 1 minute, and test again.

Once a full pan of ekmak is shaped, proofed, and ready to go, brush with egg wash and get that pan in the oven. This allows you to stagger your baking and continue shaping without overproofing the ekmak you’ve already completed.



SHAPING *Ekmak*





STEP 1: On a very lightly floured surface, gently pull and stretch 1 dough circle into an evenly thin 10½x4-inch oval; place with long side of oval closest to you. (Keep remaining dough covered to prevent it from drying out.) Spoon and spread about ⅓ cup (83 grams) ricotta mixture in center of dough, leaving a 1- to 1½-inch border around edges.

STEP 2: With hands placed on opposite sides of oval, gently fold top right corner of dough oval downward over bottom right corner of dough oval; gently press to secure. Fold bottom left corner of dough oval upward over top left corner of dough oval; gently press to secure.

STEP 3: Repeat with bottom right and top left corners, folding so dough forms a boat-like shape with filling still visible.

STEP 4: Pinch at juncture of dough folds on both sides to secure, and gently pull dough to 12 to 12½ inches long. ▢



EDIBLE COOKIE DOUGH

THE EASY, FOOD-SAFE ANSWER TO YOUR COOKIE DOUGH CRAVINGS

EDIBLE COOKIE DOUGH

Makes 2½ cups

Our egg-free base boasts all the hallmarks of classic chocolate chip cookie dough—molasses-rich dark brown sugar, intense vanilla flavor, and velvety dark chocolate chunks—without the need for warning labels. We toasted the flour in the oven, as eating raw flour is also unsafe, and enjoyed the touch of nuttiness it brought to this irresistible snacking dough.

- 1½ cups (188 grams) all-purpose flour
- ¾ cup (150 grams) unsalted butter, room temperature
- 1 cup (220 grams) firmly packed dark brown sugar
- 1 teaspoon (3 grams) kosher salt
- 2 tablespoons (30 grams) whole milk
- 3 tablespoons (39 grams) vanilla extract
- ½ cup (85 grams) chopped 70% cacao dark chocolate

1. Preheat oven to 350°F (180°C).
2. On a rimmed baking sheet, spread flour.
3. Bake for 5 to 7 minutes, checking every 2 minutes for any signs of burning. Let cool completely on pan.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and salt at medium speed until fluffy, 3 to 4 minutes. With mixer on medium-low speed, gradually add toasted flour alternately with milk and vanilla, beginning and ending with toasted flour, beating just until combined after each addition. Gently stir in chocolate. Refrigerate until firm, about 20 minutes, if desired. 





TRISH ON PIE AND CAKE

OUR BAKING AND PASTRY EDITOR TACKLES PERFECT PIECRUST AND HOW TO MAKE CAKES INCREDIBLY TENDER

Does it really matter whether my chunks of butter are “pea-size” in my pie dough?

Yes! In the pie dough world, butter size definitely matters. Whether they need to be “pea-size,” however, depends on your desired result. Butter wears many hats when it comes to baking. Among other roles, it contributes to tenderness. By coating flour particles, butter prevents excess liquid from being absorbed and inhibits gluten development. It also factors into flakiness for items like biscuits and piecrusts. Chilled butter pieces, layered in the dough before baking, melt in the oven and help create steam. This not only gives the dough some lift but also forms air pockets, making for distinct, flaky layers once set and cooled. That’s where butter size comes in. Some recipes call to cut in butter until the mixture resembles coarse meal. This results in a denser, more crumbly, crisp crust that tends to hold shapes and details a bit better. “Pea-size” butter is a common qualifier for pie doughs; you’ll spot it in *The Essential . . . Hand Pies* feature on page 41. But some recipes will call for even bigger cold butter pieces, such as almond- or walnut half-size. In general, larger butter pieces lead to a lighter, flakier texture. So, go forth and match your butter size to your desired piecrust vibes.

How do I make my piecrust edges look nice?

Beyond your basic pie best practices, a pretty crust can boil down to a few simple steps. First, pick the right crust for your creation. Bedecking your pie with intricate cutouts? As mentioned before, a dough with butter pieces cut more finely into the flour mixture tends to hold crisper shapes and details. Otherwise, all types of crusts can be equally beautiful and delicious! Once your dough is rolled and pressed into your pie plate, evenly trim excess to ½ to 1 inch beyond the plate edge before folding the ends under. This simple act ensures an ample, relatively uniform edge to work with. As for décor, pie veterans may opt for more complex crimps. For a simpler route, reach for a fork or spoon to easily stamp in rustic or geometric designs. Meant for more than just looks, crimping helps secure your piecrust and prevent it from slumping while baking. To further aid on that front, many recipes will call for a crust to chill before baking. The use of parchment paper and pie weights when needed and higher initial baking temperatures are other ways to help set your crust and prevent shrinking. With a little time and attention to detail, that picturesque piecrust is within reach.

Cakes are always dry for me. What’s the most foolproof method or secret ingredient to keep them moist?

To start, assess elements like baking temperature, measurements, equipment, and mixing method. Make sure your oven is properly calibrated. Baking by weight can help ensure ratios stay consistent. The type of cake you choose to make could increase your chances for moist results. Neutral oil-based cakes, for instance, can seem moister and more tender than some butter-based counterparts. Why? Because, among other reasons, oil stays liquid at room temperature whereas butter solidifies. Strongly flavored cakes can particularly benefit when the difference in taste between butter and neutral oil is less important. Outside of the oven, a sweet soaking liquid can add even more moisture. Our poke cakes feature on page 79 offers up four tasty examples. Each cake base gets poked and then covered in a deliciously sweet mixture that amps up the moisture, flavor, and texture. For layer cakes, you can brush each round with some simple syrup before frosting and finishing for moist slices later. Whichever route you take, dry cake does not have to be our destiny. 🍪

Have a baking question for Trish? Email us at bakefromscratch@hoffmanmedia.com and your question could be featured in our next issue!

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